

les HORTENSIAS

BRASSERIE NORMANDE

All made in-house from fresh ingredients

Starters

- 6€ **Œufs mayo** 
Free-range eggs from Écoufle Farm, house-made mayonnaise, and Little Gem lettuce
- 7€ **Autumn Velouté** 
Red kuri squash, carrot, potato, and pumpkin seeds
- 6€/10€ **Chorizo Croquettes**
Served by 3 or 6 to share, with dipping sauce
- 10€ **Mushroom Tart** 
With stracciatella cheese and a perfect soft-boiled egg
- 9€ **Salmon Cheesecake**
Salty biscuit base, fresh cheese, and beetroot coulis
- 14€ **Slow-Cooked Foie Gras**
Pear chutney and rustic country bread toasts

Local menu 27€

- Œufs mayo**
Normandy-style chicken supreme with fries
Pear cake

Kids menu 12€

Crispy chicken or breaded fish with fries

A syrup with water or apple juice, and a scoop of ice cream or French toast

Mains

- 18€ **Roasted 250g Camembert with honey and country ham**
Served with baby potatoes
- 18€ **Classic cheeseburger and fries**
Beef patty, cheddar, lettuce, red onions, pickles, ketchup and yellow mustard
- 18€ **Normandy-style chicken supreme with fries**
A classic with cream and mushrooms
- 19€ **Hand-chopped beef tartare, fries and salad**
Prepared in-house
- 20€ **Salmon fillet with salty crumble and almond sauce**
Served with leek fondue
- 17€ **Arlette salad**
Our Normandy Caesar salad with chicken, Little Gem lettuce, Tomme de Normandie cheese, croutons, mushrooms and Caesar dressing
- 23€ **Rumpsteak and fries**
200g Normandy beef rumpsteak with fries and pepper sauce
- 19€ **Duck magret with figs**
Served with baby potatoes
- 16€ **Butternut squash invisible cake** 
With fresh goat cheese and green salad

Extra sides

- 4€ Green salad
5€ Homemade Fries
6€ Leek fondue

Desserts

- 9€ **French toast**
Vanilla ice cream, caramel and hazelnuts
- 7€ **Crème brûlée**
With Bourbon vanilla bean
- 8€ **Pear cake**
With cinnamon and caramel coulis
- 8€ **Dark chocolate mousse**
With fleur de sel and a “cat’s tongue biscuit”
- 10€/11€ **Coffee or tea gourmand**
Ask about today’s selection !
- 8€ **Choice of ice cream sundaes**
Dame blanche
Chocolate liégeois
Coffee liégeois
- 10€ **Trou Normand**
Apple or pear sorbet with a splash of Calvados
- 7€/9€ **“Soeurette” artisanal ice cream**
Made in Normandy
2 or 3 scoops

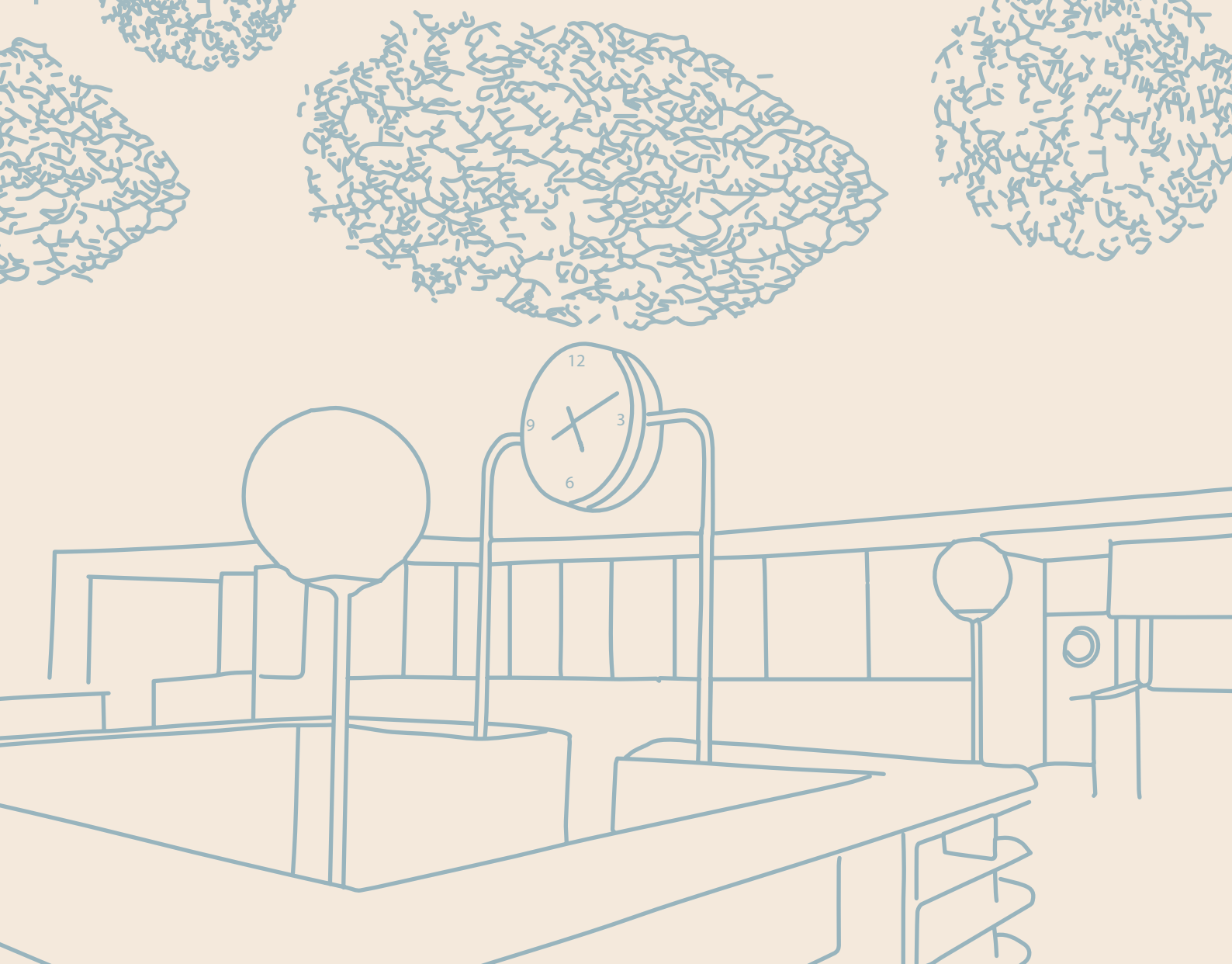
Ice cream flavors: Vanilla, salted caramel, pistachio, coffee, yogurt, milk chocolate, coconut

Sorbet flavors: Dark chocolate, strawberry, apple, pear, lemon, raspberry, mango, peach

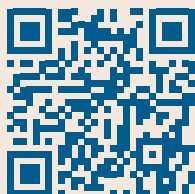
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McArthurGlen Paris-Giverny

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English menu

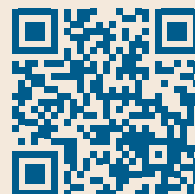


Contactez nous pour vos
événements

Privatisation également
possible le soir

contact@les-hortensias.com
02 32 53 87 26

Allergènes



Prix TTC en euros service compris. Moyen de paiement accepté : carte bancaire, carte ticket restaurant et espèces.
Bœuf origine France. Poulet origine France. Canard origine UE. La carafe d'eau (fraîche ou tempérée) est gratuite dès
lors que vous commandez un repas ou une boisson.