

SEAFOOD

N°3 Deep Sea Oysters

14€50 per 6

21€00 per 9

26€00 per 12

Lupin's plate

3 shrimps, 3 large prawns and 3 oysters

24€50

L'Aiguille seafood platter

3 oysters, winkles, whelks, shrimps,

3 clams and ½ crab

46€ for 1 person/ 90€ for 2

The horizon seafood platter

6 oysters, winkles, whelks, shrimps, ½ crab

3 clams, 3 large prawns and ½ lobster

78€ for 1 person/ 155€ for 2

½ cold lobster (+/- 250g)	28€50
Shrimps	13€50
Winkles and whelks	12€50
½ crab	14€50

Mussels (pot of 1 kg)

White wine sauce	15€00
Normand style with cream	15€50
Camembert	16€50
Garlic cream	16€50
Blue cheese	16€50

Homemade French fries +5€

MEAT

Cheese & cold cuts mixed plate	18€00
Small fried fishes & tartar sauce	18€00
Winkles and shrimps plate & homemade mayonnaise	18€00

STARTERS

Homemade onion soup	9€90
Homemade fish soup	12€50
Home smoked Gravlax salmon, toasts and flavoured cream	16€00
Tuna fish tartare, sesame & soy	14€90
Homemade foie gras & brioche	20€00
Snails and garlic butter	by 6: 9€90 by 12: 18€00

SALADS

Herring salad	8€50
Ceasar salad	14€50
	Main course : 18€90
Goat cheese and ham salad	14€50
	Main course : 18€90
Veggie salad : falafels, tomatoes, beetroot, red onions, green salad, radish, cucumber and potatoes	14€50
	Main course : 18€90

MAIN COURSES

Our mains come with grenailles potatoes and vegetables.
Homemade French fries +5€

MEAT

Chopped Angus Beef steak (150g), fried egg, French fries and salad	17€00
Rib beef steak (+/- 300g)	29€50
Beef filet * (+/- 250g)	32€50
Beef tartare*, seasoned or not, French fries	22€50
Casserole of the season	22€50
Andouillette, camembert or mustard sauce	19€50

FISH

Our fish is mainly wild and organic

Grilled sea bream, virgin sauce	24€50
Fish & Chips : homemade fried fish, French fries and salad	19€50
Sea casserole: monkfish, salmon, haddock, shellfish	26€00
Fish of the day	19€50
Skate wing with caper, butter, vegetables & potatoes	22€50
1/2 European lobster, grilled and flamed with Calvados & garlic cream	42€50

BURGERS

With homemade piquillos, onions, paprika, american mustard
and ketchup sauce, French fries and salad

Beef, hash brown, creamy raclette	23€50
	Double: 29€00
Fried chicken, hash brown, Camembert cream	23€50
	Double: 29€00
Fish, hash brown, creamy raclette	23€50
	Double: 29€00
Veggie steak, hash brown, creamy Camembert	23€50
	Double: 29€00

SWEETS

Chocolate mousse	7€00
French toast with vanilla cream and salted butter caramel	9€00
Apple pie & salted butter caramel	9€00
Vanilla crème brûlée	9€00
Frozen nougat with red fruits sauce	9€00
Our wild Profiteroles: pastry, vanilla ice cream, chocolate & whipped cream	13€50
The real Paris-Brest	11€00
Coffee or tea & mini apple pie	6€50
Coffee or tea with mini Paris-Brest	6€50

WAFFLES

Sugar	5€50
Jam	6€00
Nocciolata	6€50
Salted butter caramel sauce	6€50
Homemade whipped cream	7€00
Extra serving of whipped cream	2€00
Extra scoop of ice cream	2€50
Extra serving of grilled almonds	1€50

ICE CREAM

1 scoop	3€50
2 scoops	7€00
3 scoops	9€00
Extra serving of fruit coulis or homemade whipped cream	2€00
Fruit sorbet (2 scoops) & liquor	11€50
Our flavours : vanilla, coffee, chocolate, salted butter caramel, pistachio, strawberry, raspberry, black currant, lemon, apple, apricot, mango.	

ICE CREAM BOWLS

13€00

Liégeois

Coffee or chocolate

Dame Blanche

3 vanilla scoops, hot chocolate sauce, whipped cream

Perrey Special

2 vanilla scoops, 1 pistachio scoop, caramel & salted butter, whipped cream

Rosso

1 black currant scoop, 1 strawberry scoop, 1 raspberry scoop, fruit coulis, whipped cream

Hauville

1 apricot scoop, 1 lemon scoop, 1 mango scoop, fruit coulis, whipped cream

Croquante

2 vanilla scoops, 1 caramel salted butter scoop, crunchy nougat, hot chocolate, whipped cream

After diner

2 mint and chocolate chips scoops, hot chocolate, Get 27, whipped cream

MENU OF THE DAY

announced on our black board
25€

Starter and main dish

or

Main dish and dessert

KIDS MENU

(until 12 yrs old)

15,50 €

Homemade fish & chips

or

Chopped beef steak & homemade fries

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Chocolate mousse or ice cream

BEVERAGES

SOFTS

Mineral water 50cl, sparkling or non sparkling	5€00
Organic sirup and water, 25cl	3€00
Organic fruit juice (orange, apple, pineapple...), 25cl	5€00
Organic Cola, 33cl	5€00
Coca Cola, Coca Cola Zéro, 33cl	5€00
Orangina, 25cl	5€00
Indien, 25cl	5€20
Diabolo Bio, Perrier sirup, 33cl	5€20
Perrier with a slice of lemon	5€00
Organic Tonic water, 33cl	5€00
Schweppes agrumes, 25cl	5€00
Limonade Bio , 33cl	5€00
Organic Ice Tea, 33cl	5€00
Freshly squeezed orange or lemon juice	6€50

HOT DRINKS

Espresso, long or american coffee	2€90
"Noisette" or decaf	3€10
Double espresso	4€50
Café crème	4€50
Latte	4€90
Cappuccino, Macchiato or Mocaccino	6€50
Hot chocolate	5€00
Tea or herbal tea	4€10
Homemade whipped cream	2€00

BEVERAGES

SPIRITS

Kir vin blanc / Kir Normand (Cidre fermier)	12cl	6€50
Kir Royal	12cl	14€50
Pastis, Ricard	4cl	6€50
Whisky	4cl	9€00
Whisky & cola, Gin & tonic	4cl	12€00
Pommeau, Martini ou Porto	6cl	6€50
Calvados VSOP Bio, Bénédictine, les classiques...	4cl	12€00
Irish Coffee	12cl	10€50

ORGANIC CIDER & BEERS

Cidre brut "Le Clos des Citots	33cl	5€50
	75cl	14€50
Brasserie des 2 Amants beers :		
"Régis", American pale ale tap beer (6°)	25cl	6€00
	50cl	11€00
"Mathilde", light blond tap beer (4,2°)	25cl	5€50
	50cl	10€00
"Lili", bottled alcool free beer	33cl	5€50
Bottled amber or brown beer	33cl	6€50

COCKTAILS

Perrey (18cl): Bénédictine, jus de pomme, champagne, cassis	13€90
Rayon Vert (18cl): Gin, citron, Clairette de Die, Curaçao bleu, Picon	13€90
Italicus Agrum (12cl): Italicus (plants, citrus and spices liquor), Schweppes Agrumes, Curaçao	13€90
G-Vine (15cl): G-Vine, tonic, limonade, concombre	13€90
Americano (15cl): Vermouth rouge Noilly Prat, Campari, Gin	13€90
Mirabeau (18cl): Gin rosé, Clairette de Die, crème de cassis	13€90
Spritz Clairette de Die (15cl): Apérol or Saint Germain	12€90
Fruit cocktail	8€50

WINE

All of our wines are either organic or bio-dynamically produced

	37,50cl	50cl	75cl
WHITE			
Crozes Hermitage E. Pochon			49€00
Chardonnay - Domaine des Hautes Gohardes			26€00
Côteau du Layon - D. des Hautes Gohardes			32€00
Côteaux d'Aix - Domaine des Béatines		24€00	
Viognier - Les Granges de Mirabel Chapoutier			42€00
Sancerre Maison Dauny	27€00		42€00
Gewurtztraminer - Domaine Agapé			42€00
Riesling - Domaine Agapé			43€00
Chablis - Simonnet & Febvre			49€00
Côtes du Rhone - Adunacio Chapoutier			32€00
Ambre de Maltus - Château Maltus			42€00
ROSE			
Côteaux d'Aix - Domaine des Béatines		24€00	31€00
Sancerre rosé	27€00		42€00
RED			
Côteaux d'Aix - Domaine des Béatines		24€00	31€00
Sancerre AOP - Domaine Dauny	27€00		43€00
Graves - Domaine du Château St Hilaire	27€00		49€00
Saumur Champigny "Le Boisclair"- J. Melllot			38€00
Côtes du Rhone - Adunacio Chapoutier			32€00
Pinot noir Saint Victor - Gérard Bertrand			42€00
Lussac Saint Emilion "Luccianus"			49€00
Lalande de Pomerol "Maltus"- Château Maltus			43€00
BUBBLES			
Clairette de Die "Cuvée Abel" (sweet sparkling wine)			28€00
Champagne Canard-Duchêne			79€00

WHITE WINE by the glass (12,5 cl)

Val de Loire - Domaine des Htes Gohardes	7€20
Sancerre - Maison Dauny	8€90
Viognier "Les Granges de Mirabel" Chapoutier	8€90
Côteaux du Layon - Domaine des Htes Gohardes	8€50
Chablis - Simonnet & Febvre	9€30
Côtes du Rhone - Adunacio Chapoutier	8€20
Gewurtztraminer - Domaine Agapé	8€90
Riesling - Domaine Agapé	8€90
Côteaux d'Aix - Domaine des Béatines	7€70
Ambre de Maltus - Château Maltus	8€90

ROSE WNE by the glass (12,5cl)

Val de Loire - Domaine des Htes Gohardes	7€20
Côteaux d'Aix - Domaine des Béatines	8€20

RED WINE by the glass(12,5cl)

Côteaux d'Aix - Domaine des Béatines	8€20
Sancerre - Maison Dauny	8€90
Graves - Domaine du Château St Hilaire	9€30
Saumur Champigny "Le Boisclair"- J. Melllot	8€90
Côtes du Rhone - Adunacio Chapoutier	8€20
Pinot noir Saint Victor - Gérard Bertrand	8€90
Lalande de Pomerol "Maltus"- Château Maltus	9€30

BUBBLES (14cl)

Clairette de Die "Cuvée Abel" (sweet sparkling wine)	7€90
Champagne Canard-Duchêne	14€00

PITCHERS

	25cl	50cl
Val de Loire blanc- Domaine des Htes Gohardes	10€50	16€50
Val de Loire rosé - Domaine des Htes Gohardes	10€50	16€50
Anjou - Domaine des Htes Gohardes	10€50	16€50