

RESTAURANT DU PERREY



WELCOME !

We're very happy to serve you today,
and we'll make sure you have a great time with us.

Our Chef's menu changes with every season,
and he cooks mostly local or organic vegetables,
French meats and wild fishes.

As for our "grand cru" oysters, they are harvested
in the deep sea of Normandy, as fresh and local as can be.
Except for the waffles and French toast, everything is homemade
and definitely worth a little wait when the restaurant is full.

If something wrong or missing (seasoning, cooking, temperature),
just ask with a smile! We're here to make it all perfect for you.

And if you enjoyed our cuisine and service,
or the setting and atmosphere our restaurant,
please share your comments on TripAdvisor or Google !

Le Restaurant du Perrey's team wishes you a wonderful time.

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)

	Without fries	With fries
White wine sauce	15€00	20€00
Normand style with cream	15€50	20€50
Tomato & chorizo	16€50	21€50
Garlic cream	16€50	21€50
Blue cheese	16€50	21€50

APPETIZERS

Fritto misto: fries shrimps and calamari	18€00
Mixed plate: roasted camembert, cold cuts and roasted potatoes	18€00

STARTERS

Onion soup	9€90
Vegetable soup	9€90
Crab and fish soup	12€50
Home smoked Gravlax salmon, toasts and flavoured cream	17€50
Homemade foie gras & brioche	20€00
Snails and garlic butter	by 6: 9€90 by 12: 18€00

SALADS

Herring salad	15€90
Ceasar salad	15€90
Country salad	15€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	18€00
Beef tartare (180g), seasoned or not, French fries	22€50
French Beef cut	See blackboard
Casserole of the day	See blackboard

FISH

Fish & Chips, homemade with tartar sauce	19€50
Sea casserole: monkfish, salmon, haddock, shellfish	27€00
Fish of the day (see black board)	20€00
Lobster grilles with garlic butter	See blackboard

BURGERS

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

Beef, cheddar	23€50
Fried chicken, Pont Lévéque (local cheese)	23€50
Fish, tartar sauce and garlic cheese	23€50
Veggie, cheddar	23€50

CHEESES

Plate of local cheeses & salad	12€50
Munster "flambé"	8€00

SWEETS

Flotting island, vanilla cream, salted butter caramel	9€00
French toast with vanilla cream and salted butter caramel	9€00
Apple pie & salted butter caramel	9€00
Vanilla crème brûlée	9€00
Apple custard with almond cream	9€00
Coffee or tea with mini apple pie or mini chocolate cake	6€50
Coffee or tea with 3 mini pastries	13€50

WAFFLES

Sugar	5€50
Jam	6€00
Speculos	6€50
Nocciolata	6€50
Salted butter caramel sauce	6€50
Homemade whipped cream	7€00
Extra serving of whipped cream	2€50
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€80

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, red fruit sauce, 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

28€

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

or

Chicken burger and homemade fries

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Chocolate mousse or ice cream

BEVERAGES

SOFTS

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

HOT DRINKS

Vegetable milk available on demand

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
Get 27 or 31, Bailey's, old rum	6cl	8€00
Calvados VSOP, Bénédictine, les classiques...	4cl	12€00
Irish Coffee	12cl	10€50

CIDER & BEERS

Cider (sour)	33cl	6€00
	75cl	14€50
Brasserie des 2 Amants - local and organic beers :		
"Mathilde", light blond tap beer (4,2°)	25cl	5€50
	50cl	10€00
"Lili", bottled alcohol 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
G-Vine (15cl): G-Vine, tonic, limonade, concombre	13€90
Americano (15cl): Vermouth rouge Noilly Prat, Campari, Gin	13€90
Spritz Clairette de Die (15cl): Apérol or Saint Germain	12€90
Margarita: Tequila, Cointreau, lemon juice	13€90
Fruit cocktail	8€50

WINE

	37,5cl	50cl	75cl
WHITE			
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
Chablis - Simonnet & Febvre			49€00
Graves blanc - Château Saint Hilaire	24€00		38€00
Côte du Rhône Adunacio Chapoutier			32€00
ROSE			
Côteaux d'Aix - Domaine des Béatines		24€00	
Côtes de Gascogne Joy			28€00
RED			
Côteaux d'Aix - Domaine des Béatines		24€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
Lussac Saint Emilion "Luccianus"			49€00
Côte du Rhône Adunacio Chapoutier			32€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
Côteaux d'Aix - Domaine des Béatines	7€70
Graves blanc - Château Saint Hilaire	8€80
Côte du Rhône Adunacio Chapoutier	8€20

ROSE WNE by the glass (12,5cl)

Val de Loire - Domaine des Htes Gohardes	7€20
Côteaux d'Aix - Domaine des Béatines	8€20
Côtes de Gascogne Joy	7€90

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
Côte du Rhône Adunacio Chapoutier	8€20

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