

RESTAURAnt
du PeRREY



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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 products,
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.

Illustrations : @cosmoillustrator

All our prices are inclusive of VAT. VAT 10% on non-alcoholic drinks / 20% on alcoholic
drinks. Excessive drinking is harmful to your health. Please drink responsibly.

Allergen information available upon request

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

26€00

L'Aiguille seafood platter

3 oysters, whelks, shrimps,

3 clams and ½ crab

54€ for 1 person/ 105€ for 2

The horizon seafood platter

6 oysters, whelks, shrimps, ½ crab

3 clams, 3 large prawns and ½ lobster

84€ for 1 person/ 165€ for 2

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

MUSSELS (pot of 1 kg)

	Without fries	With fries
White wine sauce	16€00	21€00
Normand style with cream	16€00	21€00
Cider sauce	16€00	21€00
Garlic cream	16€00	21€00
Blue cheese	16€00	21€00

APPETIZERS

<u>Fritto misto</u> : homemade fried fish, roman style calamari, fried chicken and homemade tartar sauce	18€00
<u>Mixed plate</u> : roasted camembert, raw ham, chorizo, dried sausage and roasted potatoes	18€00
<u>Veggie plate</u> : falafels, vegetables, beetroot houmous, green salad and yogurt and herbs sauce	18€00

STARTERS

Onion soup	10€50
Crab and fish soup	14€00
Home smoked Gravlax salmon, bun and flavoured cream	18€00
Homemade foie gras, onion chutney & bun	20€00
Snails and garlic butter	by 6: 9€90 by 12: 18€00
Frog legs and garlic butter	by 4: 9€90 by 8: 18€00
Normand cheeses plate	12€50

SALADS

Cesar salad	18€00
Seafoof salad: smoked mackerel and raw vegetables	18€50
Mixed salad	6€00
Salad of the day	See blackboard

MAIN COURSES

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

MEAT

Yellow poultry supreme, camembert sauce and French fries	22€00
Chopped Beef steak (150g), fried egg, French fries and salad	18€00
Beef tartare (180g), seasoned or not, French fries and salad	24€50
Sirloin steak, pepper sauce, French fries and salad	26€00
Andouillette, shallots sauce, French fries and salad	22€50
Dish of the day	See blackboard

FISH

Fish n Chips, homemade tartar sauce, French fries	21€00
Sea casserole: salmon, smoked fish, pollack shellfish and boiled cabbage	28€00
Grilled royal sea bream, white butter sauce	24€50
Ray wing, butter sauce and capers	24€50
Fish of the day (see black board)	See blackboard

BURGERS

Beef, cheddar, sauce of the house	23€50
Fried chicken, Pont Lévéque (local cheese),	23€50
Fish, garlic and herbs cheese, sauce of the house	23€50
Veggie : falafels, cheddar, sauce of the house	23€50

HOMEMADE PASTRIES

Floating 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 custard	9€00
Chocolate cake, vanilla cream, salted butter caramel	9€00
The Chef's profiteroles	12€00
Coffee or tea with 3 mini deserts : apple pie, vanilla custard and chocolate cake	13€50
Coffee or tea with 1 mini pastry	6€50

CREPES OR WAFLES

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€50
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

Melba strawberries or peach

2 vanilla scoops, strawberries or peach, red fruit sauce, whipped cream

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

Starter and main dish or main dish and dessert

28€

Soup of your choice

or

Goat cheese and bacon salad

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Pollard loin, tarragon butter,
dauphinoise potatoes & carrots

or

Chicken supreme with camembert sauce,
French fries

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Homemade chocolate fondant

or

Vanilla and red fruits ice cream pastry

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 rhum	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
Beer of the month	25cl	6€00
	50cl	11€00
"Lili", bottled alcohol free beer (less than 1,2°)	33cl	5€50
Bottled amber beer	33cl	6€50
Bottled 0° beer	33cl	5€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
Crodino, Spritz sans alcool	9€50
Fruit cocktail	8€50

WINE

WHITE	37,50cl	50cl	75cl
Chardonnay - Domaine des Hautes Gohardes			26€00
Muscadet sur Lie - Sevre et Maine			26€00
Côteau du Layon - Domaine des Hautes Gohardes			32€00
Viognier - Les Granges de Mirabel (Demeter)			42€00
Chablis - Simonnet & Febvre			49€00
IPG Sauvignon - Château de Sours "Entre 2 mers"			32€00
Graves - Château Saint Hilaire			38€00
Côte du Rhône - Adunacio Chapoutier			32€00
Chenin - The Artist			28€00

ROSE

Côtes de Gascogne - Joy			28€00
IGP Gard - Le Campuget			22€50

RED

Sancerre AOP - Domaine Dauny			49€00
Graves - Domaine Château St Hilaire	27€00		42€00
Côte du Rhône - Adunacio Chapoutier			32€00
Merlot 100% (sans sulfites)			26€00
IGP Val de Loire - Pinot Noir			28€00

SPARKLING

Clairette de Die "Cuvée Abel" (Demeter)			29€00
Champagne Canard-Duchêne P181 Extra Brut Bio			95€00
Sparkling Rosé - Château des Sours			34€00
Crémant de Loire J. Mellot - Le Marquis			42€00

WHITE by the glass (12,5cl)

Chardonnay - Domaine des Hautes Gohardes	7€20
Muscadet sur Lie - Sevre et Maine	7€20
Côteau du Layon - Domaine des Hautes Gohardes	8€70
Viognier - Les Granges de Mirabel (Demeter)	8€90
Chablis - Simonnet & Febvre	9€80
IPG Sauvignon - Château de Sours "Entre 2 mers"	8€70
Graves - Château Saint Hilaire	8€00
Côte du Rhône - Adunacio Chapoutier	8€40
Chenin - The Artist	7€50

ROSE by the glass (12,5cl)

IGP Provence - Domaine Peyrassol	7€20
Côtes de Gascogne - Joy	7€20
IGP Gard - Le Campuget	6€50

RED by the glass (12,5cl)

Sancerre AOP - Domaine Dauny	8€90
Graves - Domaine Château St Hilaire	8€50
Côte du Rhône - Adunacio Chapoutier	8€40
Merlot 100% (sans sulfites)	6€00
IGP Val de Loire - Pinot Noir	7€20

SPARKLES by the glass (14cl)

Clairette de Die "Cuvée Abel"	7€90
Champagne Canard-Duchêne	14€00
Sparkling Rosé - Château des Sours	8€90
Crémant de Loire J. Mellot - Le Marquis	8€90

PICHERS

	25cl	50cl
Chardonnay blanc	10€50	16€50
IGP Rosé - Domaine Peyrassol	10€50	16€50
Anjou rouge Val de Loire	10€50	16€50