

RESTAURAnt
du PeRREY



02.35.10.38.90
hotelrayonvert@gmail.com

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

European lobster (+/- 650g)	65€00
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
Camembert	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	19€00
<u>Mixed plate</u> : cheese and cold cuts	19€00
<u>Veggie plate</u> : falafels, raw vegetables, green salad and yogurt and herbs sauce	19€00
<u>Seafood plate</u> : fish cake, gravlax, grilled sardines, raw vegetables and green salad	19€00

STARTERS

Onion soup	11€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 3: 9€90 by 6: 18€00

SALADS

Cesar salad	18€00
Goat cheese & bacon salad	18€50
Mixed salad	6€00
Green salad	3€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	21€00
Chopped Beef steak (150g), fried egg, French fries and salad	19€00
Italian beef tartare (180g), candied tomatoes, basil, parmesan, argula salad and French fries	24€50
Sirloin steak, pepper sauce, French fries and salad	26€00
Andouillette, shallots sauce, French fries and salad	22€50
Roasted camembert , cold cuts and roasted potatoes	22€00

FISH

Fish n Chips, homemade tartar sauce, French fries	21€00
Sea casserole: salmon, smoked fish, pollack shellfish and boiled cabbage	28€00
Ray wing, butter sauce and capers	24€50
Crunchy salmon, white butter, cabbage and vegetables	24€00
Fish of the day	See blackboard

BURGERS

Beef, cheddar, sauce of the house	23€50
Fried chicken, Pont Lévéque (local cheese),	23€50
Fish, cheddar, sauce of the house	23€50
Veggie : veggie steak, 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
Homemade profiteroles	12€00
Coffee or tea with 3 mini deserts : apple pie, chocolate cake, cream puff	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

KIDS MENU

(until 12 yrs old)

15,50 €

Homemade fish & chips

or

Mussels & fries

or

Chicken burger and fries

-

Chocolate mousse

or

2 scoops of ice cream from of your choice

BEVERAGES

SOFTS

Eau minérale naturelle, 50cl	5€00
Eau minérale gazéifiée, 50cl	5€00
Sirop à l'eau, 25cl	3€00
Jus de fruits (orange, pomme, ananas...), 25cl	5€00
Coca Cola, Coca Cola Zéro, 33cl	5€00
Orangina, 25cl	5€00
Indien, 25cl	5€20
Diabolo, Perrier sirop, 33cl	5€20
Perrier (rondelle), 33cl	5€00
Tonic water, 25cl	5€00
Schweppes agrumes, 25cl	5€00
Limonade, 33cl	5€00
Thé glacé, 33cl	5€00
Orange ou citron pressé	6€50

HOT DRINKS - vegetable milk available

Espresso, allongé ou americano	2€90
Noisette ou décaféiné	3€10
Double espresso	4€50
Café crème	4€50
Latte	4€90
Cappuccino, Macchiato ou Mocaccino	6€50
Chocolat chaud	5€00
Thé, infusion	4€10
Supplément chantilly maison	2€00

BEVERAGES

SPIRITS

Kir vin blanc / Kir Normand (Cidre fermier)	12cl	7€00
Kir Royal	12cl	12€50
Pastis, Ricard	4cl	7€00
Whisky	4cl	9€00
Whisky & cola, Gin & tonic	4cl	12€00
Pommeau, Martini ou Porto	6cl	7€00
Get 27 ou 31, Bailey's, rhum vieux	6cl	9€00
Calvados VSOP, Bénédictine, les classiques...	4cl	12€00
Irish Coffee	12cl	10€50

CIDER & BEER

Cidre brut	33cl	6€00
	75cl	14€50
Bièrel locale et bio "Les 2 Amants"		
Mathilde, blonde pression, légère et florale (4°2)	25cl	6€00
	50cl	11€00
Bière ambrée, bouteille	33cl	6€50
Bière 0°	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 ou Saint Germain	12€90
Margarita (18cl): Tequila, Cointreau, jus de citron	13€90
Crodino, Spritz sans alcool	9€50
Cocktail de jus de fruits	8€50

WINE

WHITE WINE	37,50cl	50cl	75cl
Chardonnay - Domaine des Hautes Gohardes			27€00
Muscadet sur Lie - Sevre et Maine			27€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 WINE

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

RED WINE

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

BUBBLES

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 WINE by the glass (12,5cl)

Chardonnay - Domaine des Hautes Gohardes	7€50
Muscadet sur Lie - Sevre et Maine	7€50
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 WINE by the glass (12,5cl)

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

RED WINE 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)	7€50
IGP Val de Loire - Pinot Noir	7€20

BUBBLES 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	12€00	18€00
IGP Rosé - Domaine Peyrassol	12€00	18€00
Anjou rouge Val de Loire	12€00	18€00