

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

27€00

L'Aiguille seafood platter

3 oysters, whelks, shrimps,

3 clams and ½ crab

56€ for 1 person/ 107€ 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)	85€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	21€00
<u>Seafood plate</u> : fish cake, gravlax, grilled sardines, raw vegetables and green salad	21€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	32€00
Andouillette, old fashioned mustard, French fries and salad	24€00
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€50
Fish of the day	See blackboard

BURGERS

Served with French fries and salad

Beef, cheddar, sauce of the house	23€50
Fried chicken, Pont Lévêque (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
Pancake, vanilla ice cream, chocolate, caramel whipped cream	9€00
Coffee/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, mint, 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

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Chocolate mousse

or

2 scoops of ice cream from of your choice

BEVERAGES

SOFTS

Mineral water, still or sparkling, 50cl	5€00
Sirup & water, 25cl	
mint, grenadine, strawberry, peach, lemon, violet	3€00
Bottled fruit juice, 25cl	
orange, apple, pineapple...	5€00
Coca Cola, Coca Cola Zéro, 33cl	5€00
Orangina, 25cl	5€00
Indien, 25cl	5€20
Diabolo, Perrier with sirup, 33cl	5€20
Perrier (rondelle), 33cl	5€00
Tonic water, 25cl	5€00
Schweppes citrus, 25cl	5€00
Lemonade, 33cl	5€00
Iced tea, 25cl	5€00
Freshly squeezed orange, lemon or grapefruit	6€50

HOT DRINKS - vegetable milk available

Expresso, long ou americano	2€90
With milk or decaf	3€10
Double expresso	4€50
Café crème	4€50
Latte	4€90
Cappuccino, Macchiato ou Mocaccino	6€50
Hot chocolate	5€00
Tea, herbal tea	4€10
Homemade whipped cream	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

Cider	33cl	6€00
	75cl	14€50
"Les 2 Amants", local and organic beers :		
Mathilde, blonde pression, légère et florale (4°2)		6€00
		11€00
Régis, IPA, blonde pression (6°)		6€50
		12€00
Robert, bière ambrée, bouteille		6€50
Bière sans alcool 0°		6€00

COCKTAILS

Perrey (18cl):	13€90
Bénédictine, jus de pomme, champagne, cassis	
Rayon Vert (18cl):	13€90
Gin, citron, Clairette de Die, Curaçao bleu, Picon	
G-Vine (15cl):	13€90
G-Vine, tonic, limonade, concombre	
Americano (15cl):	13€90
Vermouth rouge Noilly Prat, Campari, Gin	
Spritz Clairette de Die (15cl): Apérol ou Saint Germain	12€90
Spritz Apérol Fanta	12€00
Margarita (18cl): Tequila, Cointreau, jus de citron	13€90
Pina Colada (18cl)	Virgin 9€50
	13€90
Crodino, Spritz sans alcool	9€50
Cocktail de jus de fruits	8€50

WINE

WHITE	37,50cl	50cl	75cl
Chardonnay - D. des Hautes Gohardes			27€00
Muscadet sur Lie - Sevre et Maine			27€00
Côteau du Layon - D. des Hautes Gohardes (moelleux)			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
Lola Sweet - AOC bordeaux blanc - Sauvignon			36€00
Ambre de Maltus - AOC Sémillon			39€00
Quincy - Sauvignon blanc	27€00		38€00

ROSE

Côtes de Gascogne - Joy	28€00
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RED

Graves - Domaine Château St Hilaire	27€00	42€00
Merlot 100% (sans sulfites)		26€00
Lussac Saint Emilion - Le Repaire		42€00
Bourgogne - Pinot noir - Simonnet & Febvre		45€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 Die	42€00

WINE by the glass (12,5cl)

WHITE

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
Lola Sweet - AOC bordeaux blanc - Sauvignon	8€20
Ambre de Maltus - AOC -Sémillon	8€50
Quincy - Sauvignon blanc	8€50

ROSE

Côtes de Gascogne - Joy	7€50
IGP Rosé - Domaine Peyrassol	7€50

RED

Graves - Domaine Château St Hilaire	8€50
Merlot 100% (sans sulfites)	7€50
Lussac Saint Emilion - Le Repaire	8€90
Bourgogne - Pinot noir - Simonnet & Febvre	8€90

BUBBLES (14cl)

Clairette de Die "Cuvée Abel"	7€90
Champagne Canard-Duchêne	14€00
Sparkling Rosé - Château des Sours	8€90
Crémant de Die	8€90

PITCHERS

	25cl	50cl
Chardonnay - white	12€00	18€00
Domaine Peyrassol - IGP Rosé	12€00	18€00
Anjou Val de Loire - red	12€00	18€00