

BISTROT



# To snack !

## Oysters n°3 of Bricqueville sur Mer

- The 6 12.00 €
- The 9 18.00 €
- The 12 24.00 €

## Boards

- The charcuterie board 14.00 €
- The charcuterie board with cheese 16.00 €

## Marinated salmon Ô Gayot

*Salad and toasts*

16.00 €

## A slice of duck Foie Gras (60gr)

*Marinated with Pommeau, with toast*

21.00 €

## Half slice of duck Foie Gras (30gr)

*Marinated with Pommeau, with toast*

15.00 €

## The box of Sardines to share Ramon Peña

13.50 €

## Chiffonnades

Manual machine cut

- |                        | 50 g    | 100 g   |
|------------------------|---------|---------|
| • Ham on the bone :    | 4.00 €  | 8.00 €  |
| • Aoste ham :          | 6.50 €  | 13.00 € |
| • Serrano ham :        | 6.50 €  | 13.00 € |
| • Ibérico Belota Ham : | 11.00 € | 24.00 € |



*Our dishes are likely to contain food allergens (List at the end of the menu).*

*Net price, service included*

# Our Formulas

A starter + main course **or** main course + dessert : **27.00€**

A starter + Main course + dessert : **33.00€**

*Served from Tuesday evening to Saturday lunch inclusive / Except public holidays*

## Starters

Starter of the day

\*\*\*

Sardines with spices / Fennel, salicornia, Focaccia, young salad

\*\*\*

Paris mushroom Arancini / vegetables vinaigrette with herbs

## Les plats / Mains

Plat du jour / Main course of the day

\*\*\*

Grilled lean fish / Glazed onion condiments / salad of green beans and herbs

\*\*\*

Braised veal breast / Grilled vegetables / black olives / confit tomatoes / anchovies

## Desserts

Dessert of the day

\*\*\*

Peach tart Ô Gayot

\*\*\*

Rhubarb, Sorrel dome

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# « La Carte » Menu

## Starters

**The Ô Gayot soft boiled egg**  \* **12.00 €**

*Cream of mushrooms / parmesan shavings / cured ham  
(Plat végétarien, sans les copeaux de jambon sec)  
(Vegetarian option without the cured ham)*

**Sardines with spices** **12.00 €**

*Fennel, salicornia, Foccacia, young salad*

**Paris mushroom Arancini** **12.00 €**

*Vegetables vinaigrette with herbs*

**Fregola Sarda risotto** \* **14.00 €**

*Marinated vegetables*

**Oysters n°3 of Bricqueville sur Mer**

- The 6 **12.00 €**
- The 9 **18.00 €**
- The 12 **24.00 €**


**The slice of duck Foie Gras (60gr)** **21.00 €**

*Marinated with Pommeau, with toast*

**Half slice of duck Foie Gras (30gr)** **15.00 €**

*Marinated with Pommeau, with toast*



 Our speciality

\* Speciality for vegetarians

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*Net price, service included*

# « La Carte » Menu

## Mains

**Grilled lean fish** 19.00 €

*Glazed onion condiments / salad of green beans and herbs*

**Braised veal breast** 19.00 €

*Grilled vegetables / black olives / confit tomatoes / anchovies*

**Normandy Beef sirloin (180g)** 19.00 €

*Homemade chips*

**Normandy steak tartare (raw beef)** ♥

*Cut by hand, Ô Gayot style*

*Home chips*

- The 180 g : 19.00 €
- The 250 g : 24.00 €

**Andouillette AAAAA à la Broche** ♥ 24.00 €

*Vegetables / fish soup*

*Cooking : 20 minutes*

*Traditional mustard sauce / Homemade chips*

**Vegetable palette \*** 17.00 €

*Seasonal vegetables*

**Veggie Burger \*** 19.00 €

*Homemade bread / tomato sauce / Mushrooms*

**Burger Ô Gayot** 19.00 €

*Homemade bread / flat sausage / mimolette / arugula / béarnaise*

*Cooking : 20 minutes*



♥ Our speciality  
Speciality for vegetarians

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*Net price, service included*

\*

# « La Carte » Menu

## Cheese

**Plate of Cheese** 6.00 €

## Desserts

**The shortbread**  8.00 €

Caramel ice cream / whipped cream / caramel coulis

**Peach tart Ô Gayot** 8.00 €

**Rhubarb, Sorrel dome** 8.00 €

**The white Lady** 8.00 €

Vanilla ice cream with chocolate and whipped cream

**Coffee or chocolate « Liégeois »** 8.00 €


### Ice cream\*

- 3 scoops 7.00 €
- 2 scoops 4.50 €

\* Our different flavors ...

Ice cream : Coffee, chocolate, vanilla, caramel, strawberry, pistachio

Sorbets : Blackcurrant, lemon, raspberry, green apple

 Our speciality

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*Net price, service included*

# Children's menu

*For children under 12*

**9.50 €**

(Excluding drinks)

## **The mains**

Hamburger Ô Gayot

*or*

Steak

*or*

Fish

Pasta

*or*

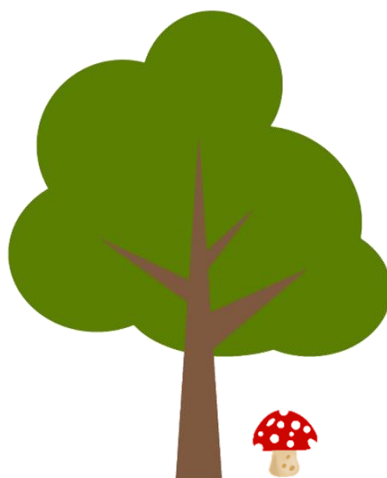
Homemade chips

## **the desserts**

Ice cream

*or*

Chocolate mousse



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*Net price, service included*

## Our dishes are likely to contain food allergens

- **Cereals containing gluten** (wheat, rye, barley, oats, spelled, Kamut or hybridized strains) and products made from these cereals
- **Crustaceans** and crustacean products
- **Eggs** and egg products
- **Fish** and fish products
- **Peanuts** and peanut products
- **Soy** and soy products
- **Milk** and milk products (including lactose and raw milk)
- **Nuts** (almonds, hazelnuts, walnuts, nuts : cashew, pecan, macadamia, from Brazil, from Queensland, pistachios) and products made from these fruits)
- **Celery** and celery products
- **Mustard** and mustard products
- **Sesame seeds** and sesame seed products
- **Sulfur dioxide** and sulphites in a concentration of more than 10mg/kg or 10mg/l (expressed in SO<sub>2</sub>)
- **Lupine** and lupine products
- **Molluscs** and products made from molluscs