

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

Menu Option

A starter + main course **or** main course + dessert : **28.00€**

A starter + Main course + dessert : **34.00€**

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

Starters

Starter of the day

Smoked pollack flakes / crunchy vegetables / seaweed cream mille-feuilles

Croque Ô Gayot / Smoked salmon or Paris ham or exclusively with Paris mushrooms

Dish

Dish of the day

Cod cooked a plancha / green lentils / almond milk foam

Chicken fricassee with preserved lemon and ginger / potatoes / shallots / mushrooms

Desserts

Dessert of the day

Petit Suisse mousse / gingerbread / blood orange marmalade

Soft cookie with honey (from the Andaine apiary) / light cream / pollen

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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)*

Smoked pollack flakes 12.00 €

Crunchy vegetables / seaweed cream mille-feuilles

Croque Ô Gayot 12.00 €

Smoked salmon or Paris ham or exclusively with Paris mushrooms

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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« La Carte » Menu

Mains Courses

Cod cooked a plancha 21.00 €

Green lentils / almond milk foam

Chicken fricassee with preserved lemon and ginger 21.00 €

Potatoes / shallots / mushrooms

Normandy Beef sirloin (180g) 21.00 €

Homemade chips

Normandy steak tartare (raw beef) ♥

Cut by hand, Ô Gayot style

Home chips

- The 180 g : 21.00 €
- The 250 g : 24.00 €

Andouillette AAAAA (grilled pork intestines) ♥ 25.00 €

Traditional mustard sauce / Homemade chips

Cooking : 20 minutes

Vegetable palette * 17.00 €

Seasonal vegetables

Vegetarian Burger * 20.00 €

Homemade bread / tomato sauce / Mushrooms

Burger Ô Gayot 20.00 €

Homemade bread / confit duck leg / smoked breast / mimolette / cranberries / onions with Espelette pepper

Cooking : 20 minutes



♥ Our speciality

* Speciality for vegetarians

« La Carte » Menu

Cheese

Plate of Cheese 6.00 €

Desserts

The shortbread  8.00 €

Caramel ice cream / whipped cream / caramel coulis

Petit Suisse mousse 8.00 €

Gingerbread / blood orange marmalade

Soft cookie with honey (from the Andaine apiary) 8.00 €

Light cream / pollen

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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Children's menu

For children under 12

9.50 €

(Excluding drinks)

The mains

Hamburger Ô Gayot

or

Steak

or

Fish

Pasta

or

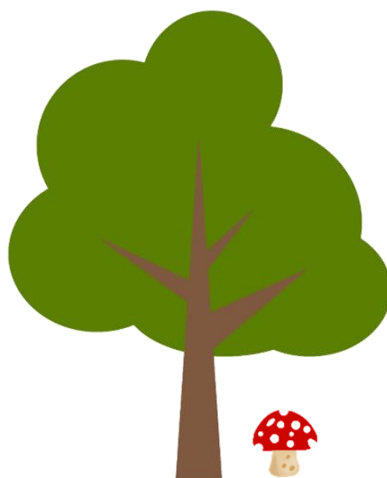
Homemade chips

the desserts

Ice cream

or

Chocolate mousse



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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 SO₂)
- **Lupine** and lupine products
- **Molluscs** and products made from molluscs