

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 15.00 €
- The charcuterie board with cheese 17.00 €

## Marinated salmon Ô Gayot

16.00 €

*Salad and toasts*

## A 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*

## The box of Sardines to share Ramon Peña

13.50 €

## Chiffonnades

Manual machine cut

- |                        | 50 g    | 100 g   |
|------------------------|---------|---------|
| • Ham on the bone :    | 5.00 €  | 10.00 € |
| • 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 **29.00€**

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

A starter + Main course + dessert : **35.00€**

*Served from Wednesday noon to Saturday lunch inclusive / Except public holidays*

*You find the menu on the chalkboard*

*Discover our refined menu on Saturday evening and  
Sunday lunchtime at €45.00*


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Net price, service included*

# « La Carte » Menu

## Starters

The Ô Gayot soft boiled egg  *	14.00 €
<i>Cream of mushrooms / parmesan shavings / cured ham</i> <i>(Plat végétarien, sans les copeaux de jambon sec)</i> <i>(Vegetarian option without the cured ham)</i>	
Lightly smoked gravlax trout	14.00€
Glazed avocado / winter fennel / fish bone oil and toasted buckwheat	
Roasted Jerusalem artichoke	12.00€
Crispy Manche bacon / hazelnut cider vinegar gel from Vergers de la Morinière /brown jus	
Oysters n°3 of Briqueville sur Mer	
• The 6	12.00 €
• The 9	18.00 €
• The 12	24.00 €
The slice of duck Foie Gras (60gr)	21.00 €
<i>Marinated with Pommeau, with toast</i>	
Half slice of duck Foie Gras (30gr)	15.00 €
<i>Marinated with Pommeau, with toast</i>	



-  Our speciality
- \* Speciality for vegetarians

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# « La Carte » Menu

## Mains Courses

Roasted pollack, cauliflower from the bocage region, Grenoble style Shellfish jus with shallot butter / Nori chips	24.00€
Chic hash from our forests Confit game, crushed potatoes/Morel in Vin Jaune sauce/Foie gras escalope	24.00€
Normandy Beef sirloin (180g) Homemade chips	22.00 €
Normandy steak tartare (raw beef)  Cut by hand, Ô Gayot style Home chips	
• The 180 g :	22.00 €
• The 250 g :	25.00 €
Andouillette AAAAA (grilled pork intestines)  Traditional mustard sauce / Homemade chips Cooking : 20 minutes	25.00 €
Confit Garlic Hummus* Grilled candied mushrooms / fermented porcini mushroom emulsion	17.00€
Burger des Andaines Wholemeal bun/ Mimolette cheese/ Hazelnut/ Shredded game with and cranberries	22.00€
Additional side dish Homemade fries, pasta, green salad and vegetables	3.50€



Our speciality


\* Speciality for vegetarians

# « La Carte » Menu

## Cheese

Plate of Cheese 7.00 €

## Desserts

The shortbread  9.00 €  
Caramel ice cream / whipped cream / caramel coulis

The gourmet Cookie 9.00 €

Crispy cabbage with apples 9.00 €

The white Lady 9.00 €  
Vanilla ice cream with chocolate and whipped cream

Coffee or chocolate « Liégeois » 9.00 €


### 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

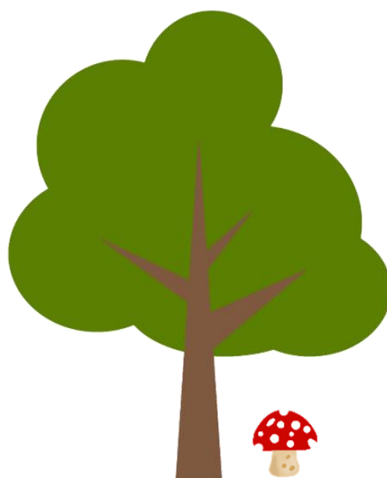
Homemade chips

## 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