

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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« La Carte » Menu

Starters

Organic Egg at 64°C * *  14.00 €
Fresh Peas / Crisp Asparagus

Scallops and Mussels in a Sailor's Sauce 14.00 €
Grilled Leeks, Saltwort Seasoning

The Bigottière Egg in Mimosa 12.00 €
Roast chicken


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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

Stuffed skate 24.00 €
Tenderised green vegetables, spring onion vinaigrette

Homemade pork sausage 24.00 €
Flavoured with spinach and mushrooms/
Potato purée / chimichurri sauce

Ribeye steak (350gr) 34.00 €
Homemade chips bearnaise sauce

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) ♥ 25.00 €
Traditional mustard sauce / Homemade chips
Cooking : 20 minutes

Confit Garlic Hummus* 17.00€
Grilled candied mushrooms / fermented porcini mushroom emulsion

Burger ô Gayot 22.00€
Herb Bread / Mozzarella / Sun-dried Tomatoes / Red Onions / Rocket / Crispy
Chicken
Basil Pesto Sauce

Additional side dish 3.50€
Homemade fries, pasta, green salad and vegetables



♥ 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

Bourbon vanilla crème brûlée 9.00 €

Light rhubarb mousse
with sorrel cream 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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Children's menu

For children under 12

9.50 €

(Excluding drinks)

The mains

Hamburger Ô Gayot

or

Steak

or

Fish

Pasta

or

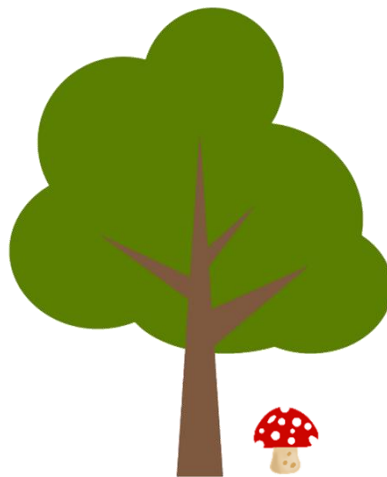
Homemade chips

the desserts

Ice cream

or

Chocolate mousse



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- **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