

MONSIEUR LOUIS

Ouvert midi et soir du lundi au dimanche

Starter

🌿 Gazpacho tomato, melon and basil with bruschetta and condiments	10 €
🌿 Burrata, tomatoes tartare and homemade pesto	12 €
🌿 Camembert cloud, caramelized apple with cider vinegar	10 €
Soft-boiled organic egg, zucchini tagliatelle with cumin, pepper cream	10 €
Sea bream and salmon tartare, raspberry and mint flavor	14 €
Homemade dried duck breast, with nectarine and melon	13 €
Duck foie gras with Pommeau of Normandy, apple and red berry chutney	18 €
Caviar (10g), "from France", served with condiments and mini blinis	25 €
Asnelles oysters – Christophe Lévêque n°3	
6 pieces 14 € 9 pieces 20 € 12 pieces 28 €	

Salads

🌿 Burrata and market garden tomatoes salad with homemade pesto	19 €
Dried duck salad with soft-boiled egg and parmesan shavings	20 €
Large sea bream and salmon tartare, raspberry and mint flavor	21 €

Meats

Free-range roasted chicken from Normandy, thyme jus and mashed potatoes	19 €
Chicken fillet with curry, ratatouille and candied lemon	21 €
Caen-style tripe, fresh fries	19 €
Finely chopped beef tartare, fresh fries and green salad	22 €
Duck breast with honey jus, nectarine and melon, mashed potatoes	23 €
Smoked beef (200g) with thyme, black pepper sauce and fresh fries	25 €
Prime French ribeye steak (350g), Béarnaise sauce, fresh fries	34 €
Calf sweetbreads sautéed in butter, pressed truffled potatoes, morel mushroom sauce	34 €

Extra side dish:
Fries, mashed potatoes, salad, risotto : 3 €

Vegetarian Dish

🌿 Provençal-style roasted eggplant, tomato risotto	20 €
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Fish & Shellfish

Pan-seared salmon, zucchini purée, sorrel butter white	22 €
Seared sea bream fillet, tomato risotto, shellfish sauce	24 €
Cod fillet with confit fennel, pepper cream	23 €
Trilogy of fish, tomato risotto and shellfish sauce	24 €

Desserts

Monsieur Louis' Pavlova with red fruits flavors	11 €
Thin apple tart with almond cream and whipped fresh cream	11 €
Large cream puff with light vanilla pastry cream and strawberries	11 €
Dark and milk chocolate royal cake	11 €
Variations of lemon and lime with basil flavor	11 €
Gourmet coffee or tea	13 €
Gourmet Champagne	16 €
Rum baba with citrus flavors, orange sorbet	11 €
Selection of homemade ice creams and sorbets	11 €
Cheese trio with green salad	11 €

Children's Menu 13€

Up to 12 years old

Beef steak with fresh fries
Homemade chocolate mousse

Lunch Suggestion 15€

Every lunchtime except weekends and public holidays

Dish of the day 15€

House Specialty Car-side serving of sliced meat

Our Normandy free-range roasted chicken with thyme jus and onions, served with buttery mashed potatoes.

For hygiene and safety reasons, the serving cart cannot be taken outside.

19€

English menu



Louis Menu 32€

🌿 Gazpacho tomato, melon and basil, bruschetta and condiments
House-dried duck breast, nectarine and melon
🌿 Camembert cloud, caramelized apple with cider vinegar
Curry chicken fillet, ratatouille and preserved lemon
Caen-style tripe, fresh fries
Pan-seared salmon, zucchini purée and sorrel beurre blanc
Thin apple tart with almond cream, whipped fresh cream
Large cream puff with light vanilla pastry cream and strawberries
Cheese trio and green salad

Saint-Sauveur Menu 42€

Duck foie gras with Normandy pommeau, apple and red fruits chutney
Organic soft-boiled egg, cumin zucchini tagliatelle, pepper cream
🌿 Burrata with tomato tartare and homemade pesto
Smoked beef (200g) with thyme, black pepper sauce, fresh fries
Seared sea bream fillet, tomato risotto, shellfish sauce
Duck breast with honey jus, nectarine and melon, mashed potatoes
Choice of dessert
Gourmet coffee or tea (+€2)
Gourmet Champagne (+€5)

Tasting Menu 55€

Sea bream and salmon tartare, raspberry and mint flavor
Fish trilogy, tomato risotto with shellfish sauce
Duck breast with honey jus, nectarine and melon
Cheese trilogy and green salad
Dessert of your choice
Gourmet coffee or tea (+€2)
Gourmet Champagne (+€5)

