BŒUF & COW

Nice to meat you

Discover

OUR RESTAURANT

The Beef & Cow restaurant located in the heart of the city center, welcomes you in an elegant and simple setting, with a warm atmosphere and breathtaking views of St.Peter's Church.







Our values

100 % HOMEMADE

We offer delicious meat specialties and typical dishes of the region. You will discover a greedy card emphasizing the quality of the products used. Our cuisine is 100% homemade and we use local products. A true haunt for the good living.

Menu Terroir 35€

Starters

Normandy-style croquettes with molten Camembert, Vire andouille sausage, and apples
Camembert croquettes with molten center, Vire andouille, and Pommeau-glazed apples

Norman beef tartare by Boeuf and Cow (80gr)
Raw beef, Chopped minute, seasoned by us and our 13 secrets ingredients

Norman Country terrine
Traditional Norman pork terrine

Crispy panko chicken with Wafu sauce
Chicken fillet fried with Japanese panko breadcrumbs, with Japanese-style mayonnaise

Sweet potato dauphine potatoes, creamy curry sauce & salsa
Sweet potato dauphine potatoes, creamy curry sauce, bell pepper, mango, onion & cashews

Main courses

Norman beef tartare by Bœuf & Cow (200gr)
Raw beef, chopped minute, seasoned by us and our 13 secrets ingredients, with french fries

Beef flank steak (200gr)
tender beef meat served with french fries

Norman Beef Ribs by Boeuf & Cow
Generously fatty Norman beef ribs, marinated in whiskey, honey, and herbs, french fries

Salmon Fillet, Blanquette Style
Salmon fillet cooked in olive oil, creamy white wine sauce, carrots, mushrooms, braised leeks, homemade mashed potatoes

Minced chicken vallée d'Auge
Sliced chicken fillets flambé with calvados, cream and cider, mashed potatoes

Tripes à la mode de Caen
Beef stomach cooked in spices and white wine, with french fries

Creamy parmesan risotto, seasonal squash & hazelnuts
Creamy parmesan risotto, seasonal squash, roasted hazelnuts

Desserts

The molten chocolate cake Valrhona, vanilla ice cream
Tarte tatin and Isigny cream
Crème brulée with Madagascar vanilla
Speculoos Panna Cotta & Granola
Cup of ice cream (vanilla, strawberry, chocolate)