

Like its most famous guest Marcel Proust, The Grand Hotel Cabourg is a legendary place. The author beautifully depicted it in his masterpiece “In search of lost time”, under the name «Grand Hotel de Balbec».
Marcel Proust loved to breathe the fresh sea air and to quietly write at night. He could recall the atmosphere of his childhood, when he used to come with his grandmother.

Marcel Proust

«La Belle Epoque» bar is the perfect place
to relax in a cozy and elegant atmosphere,
from 10:30am to 11:00pm everyday.

Our Head Bartender and his team
will offer you a wide choice of cocktails
in a refined and intimate setting.

The Grand Hotel’s cuisine is also available
at the bar from 12:00pm to 2:00pm
and from 7:00pm to 10:00pm.

# Juices & sodas

## Fresh fruit juices (25cl) - €9

Orange, lemon, grapefruit

## Fruit juices Alain Milliat (33cl) - €12

Pineapple, strawberry, mango, vineyard peach, tomato, raspberry, passion fruit, apricot

## Fruit juices from our local farms (33cl) - €10

100% pure apple juice

## Schorles “Les Filles de l’Ouest” (33cl) - €12

“La Rhubarbe Pimpante”
Rhubarb juice and finely sparkling water

“La Groseille Chatoyante”
Redcurrant juice, apple juice and finely sparkling water

“L’Orange Affriolante”
Blood orange, orange juice and finely sparkling water

“La Menthe Fougueuse”
Lemon juice, mint and finely sparkling water

## Sodas - €8

33 cl
Coca-Cola, Coca-Cola zero, Lemonade

25 cl
Orangina, Schweppes Agrum, Fuzetea, Sprite, Fanta Orange

20 cl
London Essence White peach & Jasmine or pink Grapefruit
London Essence Ginger Ale or Ginger Beer,
Tonic London Essence
(Original, Grapefruit-Rosemary)

# Ciders, pear ciders & beers

## Ciders

Domaine de GRANDOUET
“La P’tite Pomme” Cider - Organic farmhouse cider (33cl) - €11
Reserve Vintage Cider (75cl) - 21€
Grandval Signature Cider - Auge region (75cl) - 32€

Maison Théo CAPELLE
Cotentin region cider (75cl) - €30

Maison LA GALOTIÈRE
Auge region Cider “Cuvée Prestige” (75cl) - €33

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## Pear ciders

Pear cider is a sparkling alcoholic beverage, similar to cider, ranging in colour from pale yellow to golden yellow, obtained by fermenting the juice of pears known as ‘perry pears’.

Maison PACORY
Pear cider (33cl) - €11
Pear cider “le Bézot” (75cl) - €25

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## Beers (33cl) - €10

Normandy Beer
Odon Blond Beer, Odon White Beer,
Odon Pale Ale Beer, Odon Amber Beer,

1664, Heineken, Affligem, Desperados,

Heineken 0.0 (non-alcoholic beer)

# Aperitifs

## Traditional aperitifs

6cl - €10
Campari, Suze, Lillet Blanc, Lillet Rouge,
Pimm's, Graham's Ruby Red Port,
Graham's White Port, Muscat, Byrrh,
St Raphaël Red, St Raphaël Amber,
Pommeau de Normandie

6cl - €12
Xérès-Sherry Lustau Oloroso,
Amaro Averna

15cl
Norman Kir - €10
White Wine Kir - €12
Royal Kir - €19

## Gins (4cl) - €16

" L'Instinct "
Gin creation by the Grand Hôtel's mixologists
In collaboration with the Normandy distillery
"C'est Nous", this artisanal gin blends nine botanicals centered around cardamom and citrus, offering a fresh, subtly spicy, and floral profile.

C'est Nous Juniper berries and coriander - France, Normandy
Drouin Pira Pear notes - France, Normandy
Citadelle Pepper notes - France, Charente-Maritime
Citadelle Jardin d'été Melon and citrus notes - France, Charente-Maritime
Citadelle Rouge Red berries and rhubarb notes - France, Charente-Maritime
Hendrick's Rose flower scented - Scotland
Mare Olives and thyme notes - Spain
Roku Herbal notes - Japan
Monkey 47 Pomelo, hibiscus and jasmine notes - Germany
Bombay Sapphire Spicy notes - England

## Anise (4cl) - €10

Pastis du Verger - France, Normandy
Ricard, Pastis 51

## Vodkas (4cl) - €16

C'est Nous - France, Normandy
Grey Goose - France, Charente
Belvedere - Poland

## Vermouths (6cl) - €10

Martini Rosso
Martini Bianco

## Absinthe (4cl) - €15

La Fée Absinthe Blanche

## Premium vermouths (6cl) - €12

Martini Rubino
Martini Ambrato
Martini Bitter
Carpano Antica Formula - €15
(Considered as one of the best red vermouths in Italy)

## Tequilas and Mezcals (4cl)

Cazadores Blanco - €16
Don Julio Reposado - €20
Patron Silver - €19
Patron Reposado - €20
Patron Añejo - €30
Patron El Alto - €50
Mezcal La Herencia de Sànchez - €19
Mezcal Los Siete Misterios - €20

## Rums (4cl)

Bouquet “Chaleureux”
Normandy - €18

Clément “Cuvée Homère"
Martinique - €40

Zacapa XO
Guatemala - €30

Dos Maderas 5+5
Caribbean and Spain - €20

Diplomatico Reserva
Venezuela - €18

Zacapa 23
Guatemala - €25

Bumbu XO
Barbados - €20

La Favorite
AOC Martinique - €16

Planteray 3 stars
Barbados - €15

Planteray XO
Barbados - €18

Santa Teresa
Venezuela - €20

Havana Club 3 años
Cuba - €15

Havana Club 7 años
Cuba - €16

Cachaça Leblon
Brazil - €15

## To pair with the spirits - €4

Coca-Cola, Perrier, London Essence Tonic, Fruit juices

# Discovering whiskies

According to the legend, Irish monks created the first “eau-de-vie” in the 11th or 12th century. Trade between Ireland and Scotland subsequently contributed to the development of Scotch whisky. However, the exact origin of this drink is still debated between the two nations.

Today, whisky relies on three main ingredients: cereals (barley, oats, rye, or corn), yeast, and a large amount of water. Once fermented and distilled, the alcohol is diluted with pure water before being stored in oak barrels for at least three years. The type of wood used, the climate, and the storage conditions have a decisive impact on the final character of the product.

Bourbon is defined by a high corn content (usually close to 80%) and aging in new oak barrels for at least two years, often longer. The barrel matters greatly: nearly 80% of a whisky’s final character comes from its contact with the wood, which gradually creates its flavors, texture, and color.



# Whiskies

## Scotch Whiskies (4cl)

Chivas 12 years - €15
Cardhu Amber Rock - €18
Loch Lomond - €15

## American & Canadian Whiskies (4cl)

Jack Daniel's n°7 - €15
Jack Daniel's Single Barrel - €18
Canadian Club - €15
Woodford Reserve Bourbon - €18
Woodford Reserve Rye - €18
Michter's Single Barrel Rye - €15
Michter's Small Batch Bourbon - €15
Blanton's Original Bourbon - €24

## Irish Whiskies (4cl)

Jameson - €15
Slane Triple Casked - €18

## Japanese Whisky (4cl)

Tokinoka - €16
Nikka from the Barrel - €20

## Single Malts (4cl)

Le Breuil Origine
Normandy - €18

Rozelieures Rare Collection
Lorraine - €18

Glenkinchie 12 years
Lowlands - €18

Glen Scotia 18 years
Campbeltown - €40

Glen Scotia Double cask
Campbeltown - €18

Caol Ila 12 years
Islay - €20

Ardbeg Ten
Islay - €18

Lagavulin 16 years
Islay - €25

Oban 14 years
Highlands - €20

Glenmorangie The Original
Highlands - €18

Glenglassaugh Sandend
Highlands - €20

Aberlour A'Bunadh
Speyside - €24

Talisker Port Ruighe
Isle of Skye - €18

Macallan Double Cask 12 years
Speyside - €25

The Benriach 10 years
Speyside - €18

Glenlivet 12 years
Speyside - €21

Glenlivet 18 years
Speyside - €29

# Savory Break

## Grand Hôtel Tapas

Toast foie gras, seasonal chutney

Watermelon tartar with verbena VEGAN

Chickpea hummus VEGAN

Schrimp in tempura

Cod Accras

Mini croque monsieur truffle

Black olive tapenade

Crispy paprika chicken

3 pieces 12€ 6 pieces 23€ 9 pieces 34€ 12 pieces 45€

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| | |
|---|---|
| Chickpea hummus 80g VEGAN | 12€ |
| Marinated beef tataki with sesame and soy sauce 80g | 14€ |
| Gravlax salmon with lemon sauce 80g | 10€ |
| Marinated tuna tataki with sesame and soy sauce 80g | 12€ |
| Black olive tapenade 80g | 14€ |

## Seafood rillette

| | |
|---|---|
| Lobster rillette 90g | 15€ |
| Mackerel rillette with mustard 90g | 13€ |

## Caviar

95€

“Caviar du Bassin”, Baerii - France (30g)

Blinis and lemon flavored cream

# Savory Break

## Grand Hôtel Tapas

| | | |
|---|---|---|
| Cod accras | 10 pieces | 15€ |
| Schrimp in tempura | 6 pieces | 18€ |
| Mini truffle croque monsieur | 6 pieces | 21€ |
| Toast foie gras, seasonal chutney | 6 pieces | 23€ |
| Crispy paprika chicken | 6 pieces | 18€ |
| Chickpea hummus VEGAN | | 10€ |
| Gravlax salmon with lemon sauce 80g | | 14€ |
| Marinated beef tataki with sesame and soy sauce 80g | | 14€ |

## Seafood rillette



| | |
|---|---|
| Lobster rillette 90g | 15€ |
| Mackerel rillette with mustard 90g | 13€ |

## Le caviar



Caviar du Bassin, Baerii - France (30g) 95€
Blinis and lemon flavored cream

# “Signature” cocktail



## The White Swann - €27

Created for the Cabourg Romantic Film Festival,
the White Swann is an elegant tribute to the festival’s spirit
and its prestigious “Swann d’Or”, awarded to the prizewinners.
Imagined as a celebration of cinema and romance,
this refined cocktail combines the delicacy of champagne
with the floral sweetness of Saint-Germain liqueur,
enhanced by citrus zest that brings freshness and vibrancy.
Both sweet, tangy, and sparkling, the White Swann
delights through its subtle balance and refined elegance.
It has become a must-have for our loyal guests,
who have made it the symbol of their most cherished moments.

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# “Classic” cocktails - €22

Feel free to ask us for your favorite cocktails such as :

### The Dry Martini
“Citadelle”, “Citadelle Jardin d’été” or “Citadelle Rouge”
Bombay Sapphire or Mare or “C’est Nous”

### The Margarita
Téquila Patron Silver or Reposado and Cointreau

### The Spritz
Aperol or Campari or Select or Lillet or Saint Germain

### The Mojito
Bacardi Carta blanca or Havana Club 3 años
or Planteray 3 stars

### The Moscow Mule
“C’est Nous” or Belvedere or Grey Goose

### The Alexander
VSOP Rémy Martin brandy  or VS Hennessy

### The Old Fashioned
Michter’s US*1 Bourbon

and others ...

# Crafted cocktails

## “Short Drink” Cocktails - €22

### The Pom’ Star Martini

Rediscover the Porn Star Martini in its Normandy version
Made with Calvados Drouin Selection, a passion fruit liqueur and homemade vanilla syrup.
Accompanied by a cider shooter

### The Câpre & Sun

An original version of the great classic Dry Martini with Mediterranean notes, featuring gin infused by us in the Fatwash style with olive oil and Noilly Prat infused with capers.

### Cherry On The Cake

A revisited Margarita made with Mezcal, with notes of cherry and smoked salt, crafted gluttony.

### The Summer Love

A summer holiday memory to savor,
made with Planteray Three Stars rum, with violet and raspberry flavors.

# “Long Drink” Cocktails - €24

## “Le Temps Retrouvé”

Blend of the “C'est Nous” gin with wild strawberry cream, Chambord liqueur and Aperol with tonic

## Izanagi

Of the same name as the Japanese deity, let yourself be transported through the flavors of Gin Roku, sake, and yuzu as well as the aromas of green tea and ginger.

## Fresh Moment #2

Refreshing cocktail where Pommeau meets Ambrato Martini combined with raspberry cream, enhanced by the freshness of rosé wine and cucumber.

## Purple Sunset

Sunny creation around Grey Goose infused with passionately pepper, Aperol, and fruity flavors of raspberry, cranberry, and peach.

## Scylla

Let yourself be taken into Greek mythology in the company of Kraken rum. Mango, vanilla, and pear cider will be part of the crew. The Odyssey is waiting for you.

## The “ Abricôtier ”

Delicate meeting between apricot, coconut, and basil with a hint of lime, all on a Citadelle gin base.



# “Champagne” Cocktails - €27

## The White Swann - Signature Cocktail

Champagne cocktail with Saint Germain liqueur
and citrus zest
A must for our regular customers

## The Floral Dawn “ Aube Florale “

A true effervescent bouquet, where champagne
and vermouth meet hibiscus, jasmine, and elderflower
from Saint-Germain.

## The Summer Palazzo

The bergamot from Italicus combined with passion fruit
and verjuice. Refreshed by champagne, mint,
and cucumber.

## The Scarlett Kiss

Meeting of Calvados, the greed of cherry and raspberry
as well as the sweetness of Amaretto, combined with the
effervescence of champagne.

# “Chic Mocktails” (Alcohol-free) - €16

## Willy Tonka

Pineapple juice, Earl Grey infusion, orgeat syrup, grated tonka

## The Exotica

Passion fruit juice, mango syrup, vanilla syrup, pink grapefruit soda, passionately pepper

## Flora & Basil

Strawberry juice, violet & basil syrup, Vibrante Martini, and blueberry jam.

## The Gentle Breeze “ Douce Brise “

Apple juice, berry & leaf verbena infusion, elderflower, fresh mint, and cucumber tagliatelle.

## New Fashioned **“ 1st Prize Lyre’s Competition ”**

Alcohol-free Old-fashioned in a local spirit, winner of the Lyre’s Competition 2026, made with Lyre’s American Malt, vanilla & sage syrup, and apple sweet-and-sour.

For any special request, our Head Bartender, and his team stay at your disposal to make your favorite cocktails

# Wines

## White Wines

| | 15cl | 75cl |
|---|---|---|
| **Burgundy** | | |
| Chablis -Jean Marc Brocard vineyard | €14 | €70 |
| **Corse** | | |
| Corse - Domaine Petroni | €13 | €62 |
| **Loire Valley** | | |
| Cheverny 80/20 - Philippe Loquineau | €11 | €52 |

## Red Wines

| | 15cl | 75cl |
|---|---|---|
| **Bordeaux** | | |
| Haut Médoc - Demoiselle d'Haut Peyrat | €13 | €60 |
| **Rhone Valley** | | |
| Colline de Laure ( Bio ) - Jean-Luc Colombo | €11 | €45 |
| **Loire valley** | | |
| Saint Nicolas de Bourgueil-Cèdre vineyard | €12 | €52 |

## Rosé Wines

| | 15cl | 75cl |
|---|---|---|
| **Provence** | | |
| Côteaux d'Aix en Provence - Château La Coste "Rosé d'une nuit" Organic | €10 | €46 |

# Mineral Waters

Perrier (33cl) - €6

Vittel (25cl) - €4

| | ½ Litre | 75cl |
|---|---|---|
| Vittel / San Pellegrino | €6 | €8 |
| Chateldon | | €9 |

# Champagnes

## Champagne by the glass (15cl)

Pommery Brut “Apanage” - €24
Pommery Rosé “Apanage” - €29

## White Champagnes (75cl)

Pommery Brut “Apanage” - €120
Pommery Brut “Apanage” Cuvée 1874 - €190
Pommery “Apanage” Blanc de blancs - €175
Veuve Clicquot “Carte Jaune” - €160
Philipponnat Royale “Réserve Non Dosé” - €140
Philipponnat Grand Blanc de Blancs - €215

## Rosé Champagnes (75cl)

Pommery Rosé “Apanage” - €145
Philipponnat Royale Réserve Rosé - €165
Billecart Salmon Rosé - €250

## Prestigious Champagnes

Laurent-Perrier Grand Siècle N°26 - €320
Dom Perignon 2017 - €450
Piper Heidsieck Rare 2006 - €325
Veuve Clicquot Grande Dame 2012 - €350
Pommery Cuvée Louise 2006 - €340

## Magnums

Pommery Brut « Apanage » - €230
Veuve Clicquot 2015 Vintage - €370

# Teas, infusions & coffees



## The “Goûter Proustien” - €18

Hot drink
With three madeleines or the pastry of the day

## “ Palais des Thés “ Teas “Pure Bio” - €8

Black tea
Royal Assam, Earl Grey, Darjeeling, Russian citrus

Green Tea
China, Sencha, Jasmine, Mint, Fruitful Escape (China, Strawberry, Peach, Pineapple, Rose, Caramel, Vanilla)

## Illy Coffees

Ristretto, Espresso, Decaffeinated - €6

Double Espresso or Decaffeinated - €10

Coffee with milk - €8

Cappuccino - €9

Latte Macchiato
(Original, Hazelnut or Caramel) - €10

## “ Palais des Thés “ Infusions “Pure Bio”

Classic (to choose) : chamomile, peppermint, verbena
Scandinavian Detox : Birch, Sea Buckthorn, Cranberry, Elderberry, Blueberry
Herbalist n°46 : Chamomile, Apple, Cinnamon, Clove, Cardamom
Herbalist n°74 : Linden, Chamomile, Orange Blossom, Lemon Balm
Herbalist n°108 : Lemon Verbena, Orange, Peppermint
Bourbon Rooibos : Theine-free tea with vanilla and almond

## Gourmet Recipes

Traditional Chocolate - €9
Viennese Chocolate or viennese Coffee - €10
Caramel Viennese Chocolate - €10
Hazelnut Viennese Chocolate - €10

# Hot cocktails

## 20 cl - €20

Irish Coffee
Irish whiskey, cane sugar, coffee, whipped cream

Normandy Coffee
Calvados, caramel syrup, coffee, whipped cream

# After dinner drinks & liqueurs

## Cognacs & Armagnacs (4cl)

Hennessy VS Cognac - €15
Hennessy XO Cognac - €45
Remy Martin VSOP Cognac - €20
Rémy Martin 1738 Cognac - €25
Hine Bonneuil 2010 Cognac - €29
Armagnac Château Laubade VSOP - €15
Armagnac Charron 1988 - €40

## Fruit Brandy (4cl) - €14

Williams Pear, Wild Raspberry, Mirabelle

## Norman liqueurs (6cl) - €12

“C’est Nous” Limoncello, “Frost” Iced cider,
“Cold Brew” Coffee liqueur, Bénédictine,
Bénédictine 1888 (€17)

## Liqueurs (6cl) - €12

Strato (pistachio distillate), Amaretto, St-Germain Liqueur,
Menthe Pastille, Baileys, Frangelico, Get 27, Cointreau, Mandarine Napoléon,
Grand Marnier Cordon Rouge, Marie Brizard, Italicus, Southern Comfort,
Chartreuse Verte (€20)

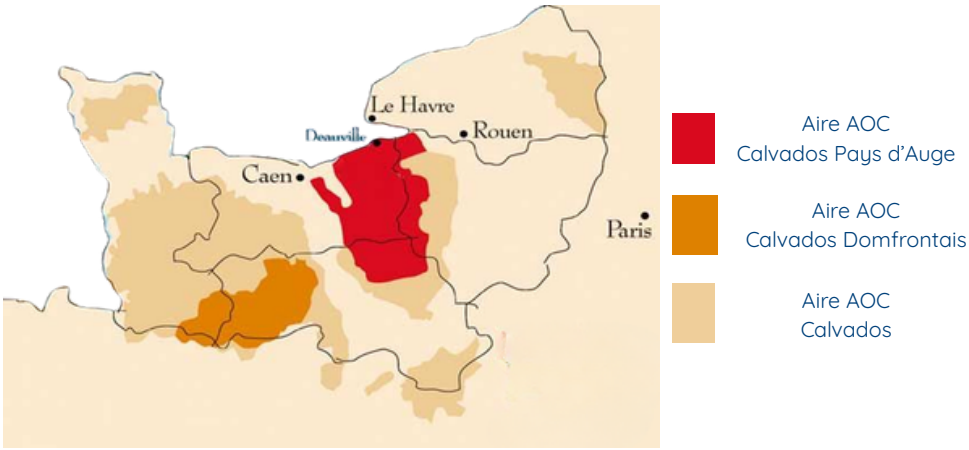
Net prices in euros, including taxes and service.
Alcohol abuse is dangerous for your health. Please drink responsibly.

# Discover Calvados

The Calvados Pays d'Auge PDO, in 1942, stands out for its unique production method. Unlike the Calvados and Domfrontais PDOs, which use single column still distillation, this designation requires double distillation similar to cognac. This process is carried out with a pot still known as the Charentais still.

The Calvados PDO accounts for the majority of total Calvados production, around 70% of overall volume. It is mainly produced using column stills.

The Calvados Domfrontais PDO, created in 1997, represents a small share of production with only 1% of the market. Its hallmark is its blend: it must come from the distillation of a mix composed of 30% perry and 70% cider.



# Calvados

## “Calvados” Designation (4cl)

### Michel HUARD

Vintage 2017 - €20
Vintage 2016 - €22
Vintage 2004 - €25
Vintage 1984 - €35
Vintage 1976 - €50

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## “Pays d’Auge” Designation (4cl)

### Domaine DUPONT Family

Dupont Islay Whisky Cask - €20
Dupont 15 years - €25
Dupont 30 years - €35
Dupont 1980 - €40

### Calvados Roger GROULT

“Vénérable” - €26
“Réserve Ancestrale” - €40

### Calvados Christian DROUIN

Vintage 1988 - €40
Vintage 1964 - €55

### Calvados Le Père JULES

20 years - €26
40 years - €35

### Calvados CAMUT,

Réserve de Semainville

6 years - €16
18 years - €25
“Réserve d’Adrien” - €35

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## “Domfrontais” Designation (4cl)

### Calvados PACORY,

Ferme des Grimaux

Extra Old - €16
16 years - €20

# Welcome Drink*

## Glass of Champagne

« Vranken Special Brut »

## Glass of white wine

Chablis Domaine Jean-Marc Brocard
Cheverny 80/20 - Philippe Loquineau
Corse - Domaine Petroni

## Glass of red wine

Haut Médoc Demoiselle d'Haut Peyrat
Colline de Laure - Jean-Luc Colombo
Saint Nicolas de Bourgueil-Cèdre vineyard

## Glass of rosé wine

Côteaux d'Aix en Provence
Château La Coste "Rosé d'une nuit" – Organic

## "Le Temps Retrouvé" Cocktail

Blend of the "C'est Nous" gin with wild strawberry cream,
Chambord liqueur and Aperol with tonic

ALL ACCOR LIVE LIMITLESS

## You can also enjoy our soft drinks, hot drinks and non-alcoholic cocktails from the menu

* Free drink upon presentation of a "Beverage Voucher", reserved for member customers: Silver, Gold, Platinum, Diamond and Limitless