

CH
Côte Plage



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GALLERY
HOTEL
COLLECTION

COCKTAILS

Classic Cocktails

Mojito of your choice

Classic, strawberry, spicy, passion fruit 20 cl

Spritz of your choice

Classic, limoncello, St-Germain 25 cl

Maï Taï : "La Favorite" agricole rum, orgeat syrup, lime juice, Grand Marnier, Kraken spiced rum 10 cl

Negroni: "C'est Nous" Gin, Martini Bitter, Martini Rubino 9cl

Americano : Martini Bitter, Martini Rubino, sparkling water 20cl

€22

Signature Cocktails 25 cl

€25

"Bel Horizon": Cazadores tequila, lime juice, agave syrup, blue curaçao, ginger beer



Our Favourite

Eden : "L'Instinct" gin, Lillet Blanc, violet syrup, St-Germain liqueur, verjus, champagne

Wild : Woodford Rye whiskey, apricot juice, peach liqueur, lemon juice, thyme syrup, wild pepper

MOCKTAILS

The mindful choice (alcohol-free) 20 cl

€15

Tiki Vibes: mango purée, pineapple juice, passion fruit juice

Virgin Mojito of your choice

Classic, strawberry, spicy, passion fruit

Virgin Spritz : Lyre's non-alcoholic bitter, sparkling water, Lyre's non-alcoholic Prosecco

GIN & TONIC PAIRINGS



Our favourite

€20

"Gin Instinct C'est Nous" by Grand Hôtel (Normandy) 25cl

In collaboration with the Norman distillery "C'est Nous", this artisanal gin is a blend of 9 herbs centered around cardamom and citrus, offering freshness to this lightly spiced and floral gin.

Hendrick's (Scotland) 25cl

€20

Mare (Spain) 25cl

Bombay Sapphire (England) 25cl

CHAMPAGNE GLASS

Pommery brut Apanage 12cl

€19

CLASSIC APERITIFS

Campari, Suze, Lillet Blanc, Graham's Ruby Port, Graham's White Port 6cl

€10

Kir White Wine 15cl

€10

"Kir Royal" 15cl

€12

Anise spirits

Ricard, "Pastis du Verger" (Normandy) 4cl

€10

Rums

Rhum "La Favorite" (AOC Martinique)

€16

Santa Teresa (Venezuela)

€20

Bourbon whiskey

Woodford Reserve 4 cl (USA)

€18

Beers

"Brasserie de l'Odon" 33 cl

White, lager, amber, California Pale Ale

€10

Affligem draft 25cl / 50cl

€7 / 12



HOMEMADE SPREADS

All spreads are served with poppy seed breadsticks

Hummus with sautéed chickpeas

€12

"Poivronnade" (Roasted pepper spread)

€12

Aubergine caviar

€12

Tuna "rillettes"

€13

TAPAS

From 2:30 pm

Tapas are served with a dipping sauce of your choice: white cheese, wasabi or spicy

Tapas 6/9/12 pieces

€9 / €11 / €14

Tempura shrimp

Cod acras

Chicken skewer

Fried calamari

Patatas with aioli

Crispy feta and honey

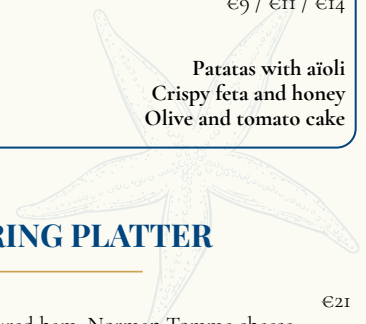
Olive and tomato cake

SHARING PLATTER

"La Plage" platter

Vire andouille sausage, cured ham, Norman Tomme cheese, Camembert

€21



STARTERS

Heirloom tomato and burrata salad 125g  €24
Pistachio pesto
Served in July and August only

Cod carpaccio €26
Chopped mango, mango vinaigrette

Caesar salad with chicken or shrimp €25
Romaine lettuce, parmesan shavings, egg,
Caesar-style sauce, croutons

Freshness salad  €22
Melon, watermelon, tomato, avocado, lemon vinaigrette,
puffed quinoa

MAINS

Fish and chips €31
Homemade fries, mesclun, tartare sauce

Seared sea bream fillet €35
Antipasti and garlic cream

Lobster ½ or whole €38 / €70
Antipasti and chimichurri sauce

Antipasti with creamy polenta  €25
Grilled aubergine, courgette and pepper

Chicken supreme €32
Creamy polenta and garlic cream

Beef flank steak €33
Homemade fries, mesclun, chimichurri sauce

Linguine with parmesan, artichoke and truffle  €32

Lobster linguine €42
Parmesan, lobster bisque, basil

Sides

€8
Grilled aubergine, courgette and pepper antipasti
Mashed sweet potato
Homemade fries

Vanilla-pecan millefeuille €14
Madagascar vanilla millefeuille, caramelised pecan nuts,
vanilla-pecan ice cream

Fruit salad €12
Pineapple, mango, apple, kiwi, passion fruit,
orange, grapefruit, red berries

Chocolate escape €13
Chocolate and walnut brownie, custard and a scoop
of vanilla ice cream

SEAFOOD

"Huitres d'Isigny" No. 2, 6/9/12 pieces €23 / €27 / €31

Whelk €12

Pink shrimps, 12/24 pieces €12 / €24

Grey shrimps, 200g €20

Winkles, 200g €10

Langoustines, 6 pieces €28

Half crab €23

Half or whole lobster €36 / €66

SEAFOOD PLATTERS

Tasting platter €50
3 oysters, 5 pink shrimp, 3 langoustines, 6 whelks,
grey shrimp, winkles

Cabourg platter €70
½ brown crab, 4 oysters, 5 pink shrimp,
4 langoustines, 8 whelks, grey shrimp, winkles

Grand Hôtel platter €85
½ lobster, 4 oysters, 5 pink shrimp, 4 langoustines,
8 whelks, grey shrimp, winkles

CHILDREN'S MENU

Up to 12 years old

€24

Starter from the menu in a smaller portion

Chicken supreme or fish and chips

1 scoop of ice cream or fruit salad

DESSERTS

Gourmet coffee €12
Vanilla and red berry tartlet, chocolate mousse verrines,
madeleine, brownie

Summer fresh sundae €14
3 scoops of ice cream, lemon/basil, raspberry and passion
fruit, exotic coulis, fresh fruit and lemon popping sugar

Marcel's ice cream sundae €14
3 scoops of vanilla ice cream, chocolate sauce,
mini madeleines, whipped cream, roasted almonds

THIS WEEK'S SPECIALS

Starter & Main or Main & Dessert €40

Starter, Main & Dessert €50

The menu is available on the restaurant's slate

MINERAL WATERS

Vittel, San Pellegrino 50cl/1L	€6 / €8
Chateldon 75cl	€9

SODAS

Coca-Cola, Coca-Cola zero sugar 33cl	€8
Orangina 25cl, Lemonade 33cl	
Fuze Tea 25cl	
London Essence Tonic 20cl	
London Essence Ginger Beer 20cl	
London Essence Ginger Ale 20cl	
Vittel 25cl	€4
Perrier 33cl	€6
Extra syrup	€1
(Strawberry, raspberry, grenadine, peach, lemon, passion fruit, orgeat, mint)	

FRUIT JUICES

Alain Milliat	€11
Pineapple, tomato, strawberry, passion fruit, apricot, raspberry 25cl	

FRESHLY SQUEEZED FRUIT JUICES

Lemon, orange, grapefruit 25cl	€9
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TEAS AND HERBAL TEAS

Black tea: Earl Grey, Darjeeling	€8
Green tea: mint green tea, japanese green tea	
Herbal tea: verbena, linden	

COFFEES AND HOT CHOCOLATES

Espresso, decaffeinated coffee	€6
Double espresso	€10
Milky coffee, cappuccino	€8
Hot chocolate	€9
Viennese chocolate / coffee	€10

ICED TEAS, COFFEES AND CHOCOLATES

Iced teas	€9
Bissap : mint, hibiscus, ginger, sugar syrup	
"Sable blanc" : jasmine green tea, apricot juice, orgeat syrup	
Sunset Zest : apple juice, vanilla syrup, lemon verbena infusion	
Fresh tropic : pineapple juice, passion fruit syrup, Earl Grey black tea	
Iced coffees (with or without sugar)	
Black or Latte	€10
Iced chocolates	
Traditional (without syrup)	€11
Vanilla or caramel syrup	

DISCOVERING NORMANDY

Apple juice / Pear juice 25cl	€10
Grandouet Estate Cider 33cl / 75cl	€10 / 25
Dry cider 75cl	€20
Medium-dry cider 75cl	€20
Pacory Estate Pear cider 33cl / 75cl	€10 / 25
Norman Kir 15cl	€10
"Pommeau de Normandie" (Norman apple aperitif) 6cl	€10

Liqueurs

Groult 8-Year-Old Calvados Pays d'Auge 4cl	€16
Pacory 16-Year-Old Calvados 4cl	€20
Huard Vintage 2004 Calvados 4cl	€20
Ice cider, ice Pear cider 8cl	€14

Norman spirits

"C'est Nous" distillery gin 4cl	€16
"C'est Nous" distillery vodka 4cl	€16
"C'est Nous" distillery limoncello 6cl	€12

CRÊPES AND ICE CREAMS

Crêpe with sugar	€5
Crêpe with Nocciolata or chocolate sauce or jam	€6
or Normandy honey	
Extra whipped cream €1	Extra scoop of ice cream €3
Ice creams and sorbets	
Raspberry, strawberry, lime, chocolate, salted butter caramel, vanilla	1 scoop €4 2 bscoops €7 3 scoops €10

All our beef, lamb, pork and poultry are born, raised and slaughtered in France.
Alcohol abuse is dangerous for your health. Please drink responsibly.
A list of allergens is available at the restaurant reception.
Net prices in euros, including taxes and service.