

CAFÉ NORM ANDIE

starters

1/2

Salmon rillettes
with capers 180/360

Duck and chicken
liver pate 160/320

R Mackerel, herring
and cod liver forshmak 130/260

Cheeses: brie,
parmesan, gorgonzola,
scamorza (goat cheese) 295/590

Olives marinated
with herbs 140/280

Meat: dried venison,
parma ham, salami 295/590

Dried tomatoes 125/280

hot appetizers

R Hashbrowns with halibut,
trout and radish 275/550

Scallops with asparagus
cream and fennel 425/850

Crab baked with
mangold, camembert
and tomato concasse 425/850

R Homemade dumplings with
lamb and cabbage broth 160/320

cold

appetizers

1/2

Fish plate with salmon,
halibut and caviar 1250/2500

Salmon tartar with vongole
seashell, calvados
and apple chips 245/490

Crab salad with avocado
and passionfruit sorbet 395/790

Beef tartar with prune
and truffle cream 295/590

Salmon salad with
fried potatoes, egg
and citrus sauce 285/570

Venison stroganina
with forest mushrooms
cream and juniper 275/550

R Marinated scallops with
raspberry sauce, strawberry
and pickerel caviar 425/850

Lamb tagliata with
cherry and pesto 315/630

soups

Normandie fish soup 295/590

Asparagus cream soup
with crab 295/590

R Black northern fish soup 225/450

menu

hot dishes

1/2

Cod with mussel and
camembert creamy
sauce 325/650

Baked quail with baby
potatoes and citrus
sauce 295/590

Halibut with fried
potatoes cream
and marinated zucchini 395/790

Lamb with vegetable
tapenade and cherry
sauce 425/850

Stewed stingray wing
with tomatoes
and capers 375/750

Filet Mignon with morels
and pleurots 550/1100

Steamed salmon
with vongole seashells
and spinach 375/750

Hot sea set with cod,
halibut, salmon, stingray
and langoustine 1300/2600

desserts

Camembert panna cotta 250

Cherry biscuit with violet
and mascarpone cheese
mousse 250

Black pearl 250

Ice cream/sorbet 100

R — a la russe

If you're allergic to something, please inform the waiter.

we'll mix for you today

Ruby Gimlet

450

Sunny and fresh cherry taste in your glass.

Brandy Brunel Napoleon infused with cherry, homemade cherry liqueur, apple acid and absent spray.

Siberian Penicillin

450

Cheers and charges up with energy!

Vodka Tsarskaya, homemade horseradish infuse, bee pollen syrup, peach bitter.

Chambéry

450

A refreshing spritz based on the elegant combination of wild strawberry and rhubarb.

Wild strawberry aperitif Chamberizette, sparkling wine, soda and rhubarb bitters.

In my garden

450

Flavourful cocktail created around balance of raspberry and radish.

Gin Barrister infused with raspberry, radish, lemon, a drop of honey and egg white foam.

Country style

450

A drop of Summer freshness, herbal base and tender mousse on top.

Gin Barrister Old Tom, lemon sherbet, fresh sorrel, sorrel and sour cream mousse.

Mad Barin

450

Strong and a bit smoked variation of Negroni.

Rum Barbuda, russian prune liqueur and Campari bitter.

Lemonades

(0,25/1l)

Strawberry and nettle
Jasmine and lychee
Sorrel and lemon

190/590
190/590
190/590

cocktails

seafood from aquarium

1/2

Ice plate with oysters,
crab, scallops
and shrimps (3000 g) 2950/5900

Kamchatka crab
phalanx (100 g) 425/850

Vongole seashells (100 g) 275/550

Medium mussels (100 g) 195/390

Hedgehog (price for one) 370

Oyster (price for one) 290

We can cook pasta
with any of our seafood 200

aquarium