CAFÉ NORM ANDIE

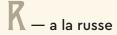
				cold	
	starters	1/2	ě	appetizers 1	/2
	Salmon rillettes				
	with capers	180/360		Fish plate with salmon, nalibut and caviar 1	250/2500
R	Duck and chicken liver pate	160/320	S	Salmon tartar with vongo seashell, calvados and apple chips	ele 245/490
	Mackerel, herring and cod liver forshmak	130/260		Crab salad with avocado	_40/4/4
	Cheeses: brie,			and passionfruit sorbet	395/790
	parmesan, gorgonzola, scamorza (goat cheese)	295/590		Beef tartar with prune and truffle cream	295/590
	Olives marinated with herbs	140/280	f	Salmon salad with ried potatoes, egg and citrus sauce	285/570
	Meat: dried venison, parma ham, salami	295/590		Venison stroganina with forest mushrooms cream and juniper	200/0/0
	Dried tomatoes	125/280	\		275/550
				Marinated scallops with	
	hot appetizers			raspberry sauce, strawbe and pickerel caviar	erry 425/850
K	Hashbrowns with halibut, trout and radish	275/550		Lamb tagliata with cherry and pesto	315/630
	Scallops with asparagus cream and fennel	425/850		soups	
	Crab baked with mangold, camembert		1	Normandie fish soup	295/590
D	and tomato concasse	425/850		Asparagus cream soup with crab	295/590
K	Homemade dumplings w lamb and cabbage broth		R	Black northern fish soup	225/450

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1/2 hot dishes Cod with mussel and camembert creamy 325/650 sauce 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 425/850 sauce Stewed stingray wing with tomatoes and capers 375/750 desserts Filet Mignon with morels and pleurots 550/1100 Camembert panna cotta 250 Steamed salmon Cherry biscuit with violet and mascarpone cheese with vongole seashels and spinach 375/750 mousse 250 Hot sea set with cod, Black pearl 250 halibut, salmon, stingray

Ice cream/sorbet

100



and langoustine

1300/2600

we'll mix for you today

Ruby Gimlet

Sunny and fresh cherry taste in your glass.

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

450

450

450

Siberian Penicillin

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 4.

Strong and a bit smoked variation of Negroni.

Rum Barbuda, russian prune liqueur and Campari bitter.

Lemonades (0,25/1l)

Strawberry and nettle 190/590 Jasmine and lychee 190/590 Sorrel and lemon 190/590

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

