

## « Nature does things right »

Our sustainable approach prioritizes fresh, seasonal products from the surrounding area, as well as plant-based, wild and organic farming.

Then there's the care that goes into cutting and cooking. Did you know that each season has its own associated cooking methods ? Respecting what nature has to offer, making the most of each of its beautiful products to bring you the very best, so as not to lose any of their natural vitality.

Finally, it's the quest for balance that drives the composition and presentation of our dishes. A variety of ingredients, colors, flavors, textures and cooking methods will enliven your meal to offer you the conditions for shared pleasure at the table.

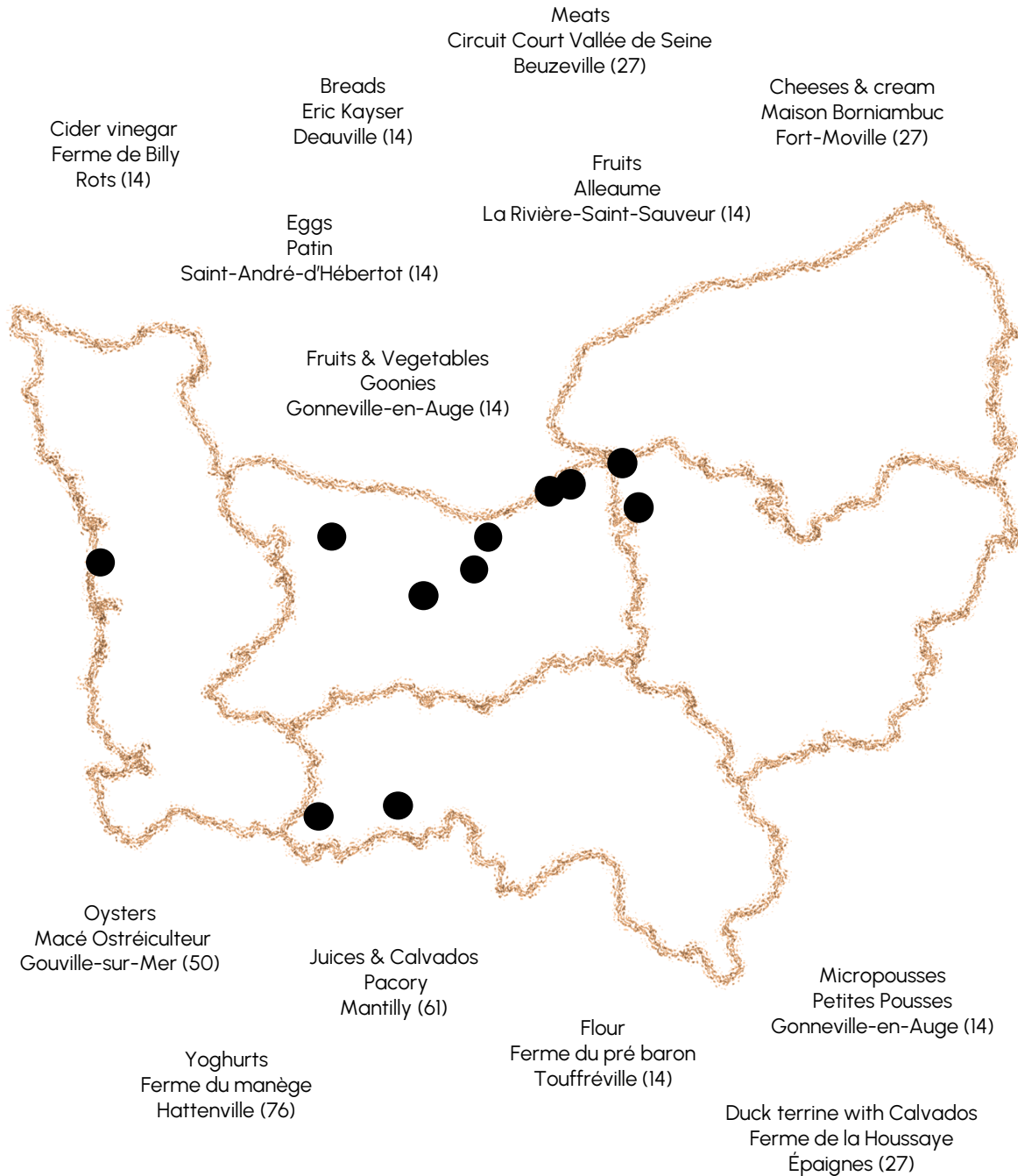
Let our teams guide you on a delightful gustatory stroll,

Welcome at La Galerie restaurant.

Restaurant team.



# OUR PARTNER PRODUCERS LOCAL & REGIONAL



Tasty, colorful and alcohol-free,  
ask us for advice on how to accompany your  
with one of our delicious creations.

## MOCKTAILS · 14

### Thym-Thym à Trouville

Alcohol-free gin, thyme syrup, grapefruit,  
hibiscus tonic

### Fraise Club

Vibrant Martini, strawberry syrup, lemon juice

### Harry & les reliques des fleurs

Alcohol-free elderflower liqueur, cucumber,  
alcohol-free sparkling wine

### Pulpe Fiction

Raspberry purée, basil syrup, alcohol-free  
sparkling wine, fresh basil

THE BAR TEAM



# MENU

## STARTERS

 Crab · 17

Lime, parsley oil, radish pickles, chia seeds

  White asparagus · 20

Truffle vinaigrette, flaked almonds

French toast-style leeks · 14

Black garlic emulsion, garlic rosemary French toast, sesame vinaigrette, mustard seeds pickles

 Oysters our way · 18

6 prepared oysters | homemade celery vinegar, pear, chives, lime

 Raw Gouville oysters

Served with lemon, vinegar shallot

Per 6 · 17

Per 9 · 25

Per 12 · 29

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## FISHES

Sole meunière · 43

Sole and its meunière butter, mashed potatoes flavored with oil truffle

Spring pollack · 28

Spelt, golden ball turnip, kale in two textures, condiment and pear caramel, candied garlic cream

 Gray sea bream · 29

Artichoke in two ways, flaked almonds, lemon quinoa, thyme emulsion



 Vegetarien  Gluten free

All our dishes are home-made. Prices in euros, service and taxes included.  
Allergen card available. Meat of French origin.

# MENU

## MEATS

### Beef cheek · 29

Confit 48 hours in beer, tarragon polenta, grilled leeks, juice reduced with butter

### Norman burger, fresh fries · 26

Homemade burger bun, norman chopped steak, red cabbage pickles, parsley mayonnaise, onion compote with cider, Normandy tomme cheese

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## VEGETAL

### Vegetarian burger, fresh fries · 23

Homemade burger bun, crispy cauliflower, red cabbage pickles, parsley mayonnaise, onion and cider compote, Normandy tomme cheese

### Linguine · 22

Candied garlic cream, lemon, spinach, caramelized nuts

### Forest garden · 23

Spelt like risotto, mushroom duxelles, shimeji pickles, mushroom cream and sage

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## CHILDREN'S MENU (under 12 years old) · 21

Chopped steak or Breaded fish  
*served with seasonal vegetables or French fries*

Chocolate mousse or Seasonal fruits crumble

Apple juice or Pear juice or Water syrup



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# MENU

## CHEESE

Selection of Norman cheeses from Maison Borniambuc · 15

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## DESSERTS

### Pear and coffee · 14

Pear poached in coffee and flambéed with Domfrontais Calvados, coffee cream, pear compote

### Chocolin · 15

Flax seeds crispy, dark chocolate mousse, milk chocolate cream

### Paris-Trouville · 15

*A classic trouvillaise style.*

Choux pastry, hazelnut cream, candied apple

### Norman vacherin · 16

Normandy nurtures this classic French pastry, and we've reinterpreted it with one vision for the coast and another for our land :

#### Land side

Vanilla ice cream, chantilly of yesteryear, Norman beer cream, meringue

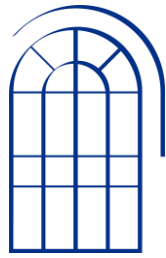
#### Sea side

Vanilla ice cream, chantilly of yesteryear, lemon and wakame seaweed cream, meringue



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## WINES MENU



# WINES

## WHITE WINES

75cl

### Bourgogne

2022   Macon-Pierreclos – Maurice Lapalus & Fils	40
2022   Saint-Véran – domaine Gilles Guerrin	45
2022   Chablis – domaine Brocard	52
2021   Montagny – Château de Chamilly	49
2021   Bouzeron – Château de Chamilly – Les bouchines	55
2021   Pouilly-Fuissé – Vieilles Vignes – domaine Gilles Guerrin	65
2021   Mercurey – Château de Chamilly – Les marcoeurs	79

### Alsace

2020   Pinot gris – Lorentz	35
2011   Pinot gris Grand Cru – Lorentz	52
2013   Gewurztraminer – 1 <sup>er</sup> Cru – Lorentz	55
2015   Riesling – Frey-Sohler – Vendanges tardives	63

### Bordeaux

2018   Graves Château Villa Bel Air	54
2018   Pessac-Léognan – Lamothe Bouscaut	79
2005   Barsac – Château Climens 1 <sup>er</sup> Cru classé 1855	171
2006   Sauternes – Château Suduiraut 1 <sup>er</sup> Cru classé	248

### Loire

2019   Saumur – Jouvencelle – domaine de Rocheville Bio	31
2018   Sauvignon blanc – Alchimie domaine de Terres Blanches	39
2018   Pouilly Fumé – Le Lorient – Joseph Mellot	45
2018   Coteaux de l'Aubance – Le Morinière – Bois Brinçon Bio	45
2022   Pouilly Fumé – domaine Veneau	50
2018   Coteaux du Layon – Les Varennes – Bois Brinçon Bio	50
2021   Anjou – Thibaud Boudignon	58
2018   Pouilly Fumé – domaine de Ladoucette	65
2021   Sancerre – Silex	68
2021   Savennières – Clos de la Frémine – Thibaud Boudignon	140
2021   Savennières – Clos de la Hutte – Thibaud Boudignon	165



# WINES

## Rhône et Grand Sud

2016   Clairette Blanche – Croix Chaptal	34
2020   Corse, Sartène – domaine Fiumicicoli <b>Bio</b>	40
2020   Lirac – Château d'Aqueria	55
2018   Condrieu – Cave Saint Désirat	90

## RED WINES

75cl

### Loire

Garance – Château Bois-Brinçon <b>Bio</b>	39
2017   Sancerre – domaine des Terres Blanches	46
2020   Bourgueil, Clos Nouveau – domaine du Bel Air	90
2010   Saumur Champigny – Le Fou du Roi – domaine Roche de ville	75

### Bourgogne

2017   Macon-Mancey – domaine Dupuis	40
2021   Mercurey Meix Foulot	60
2017   Beaune Cent-Vignes – Beaune 1 <sup>er</sup> Cru – Bitouzet-Prieur	91
2021   Côte de Nuits Village – Le Meix – Trapet Père & Fils	92
2021   Marsannay – Trapet Père & Fils	95
2017   Savigny les Beaunes – Château de Meursault	101
2014   Chassagne-Montrachet 1 <sup>er</sup> Cru – Morgeot – Louis Lequin	126
2019   Chambolle-Musigny – domaine Faiveley	134
2021   Morey Saint Denis – Société du Clos de Tart	234
2013   Corton Grand Cru – Clos des Corton – domaine Faiveley	305

### Rhône

2021   Crozes Hermitage « Les Trois Chênes »	55
2017   Cornas – domaine Guy Farge – Harmonie	77
2021   Châteauneuf-du-Pape – Domaine 3 Celliers – Alchimie	78
2017   Côte-Rôtie – domaine Garon – Les Triotes	120



# WINES

## RED WINES

75cl

### Bordeaux

2018   Haut-Médoc AOP – La Demoiselle d’Haut-Peyrat	55
2015   Haut-Médoc Cru Bourgeois – Château Malescasse	60
2017   Saint-Emilion Grand Cru – Les Terrasses de Saint Christophe	60
2011   Moulis en Médoc – Château Mauvesin Barton	66
2015   Pauillac – Famille J-M Cazes	85
2008   Pomerol – Château Moulinet	98
2004   Pomerol – Château Nenin – domaine Delon	127
2007   Saint-Emilion – Grand Cru classé – Clos de l’Oratoire	129
2011   Saint-Emilion – Grand Cru classé – Château de la Gaffelière	132
2012   Saint-Julien – 2 <sup>nd</sup> Grand Cru classé – Château Léoville Poyferré	168
2006   Margaux – 2 <sup>nd</sup> Cru classé – Château Brane Cantenac	203
2011   Pessac-Léognan – Grand Cru classé – Château Pape Clément	242
2007   Saint-Estèphe – 2 <sup>nd</sup> Grand Cru classé – Château Cos d’Estournel	312
2011   Saint-Julien – Croix de Beaucaillou	403

### Grand Sud & Corse

2015   Terrasses du Larzac – Croix Chaptal	34
2021   « Les Calcaires » Pic Saint-Loup – Château de Cazeneuve	54
2019   Corse, Sartène – domaine Fiumicicoli <b>Bio</b>	54
2019   Corse, Sartène – Castellu di Baricci	54
2018   Collioure – Clos des Paulilles	68

## ROSÉS WINES

75cl

2022   La Coste rosé, Rosé d’une Nuit <b>Bio</b>	42
2022   La Vie en Rose, Château Roubine	50



# CHAMPAGNES

<b>BRUT CHAMPAGNES</b>	<b>75cl</b>
Laurent Perrier Brut	90
Baron de Rothschild Brut	95
Duval-Leroy cuvée des MOF	95
Franck Bonville Grand Cru	90
Champagne Pommery	90
Moët & Chandon Impérial	85
Laurent Perrier Millésimé 2008	120
Laurent Perrier Ultra Brut	140
« Dans un premier temps » Extra Brut, Dhondt Grellet	135
Laurent Perrier Grand Siècle	254
<b>BLANC DE BLANCS CHAMPAGNES</b>	
Laurent Perrier Brut Blanc de Blancs	196
Gosset Blanc de Blancs	119
Baron de Rothschild Blanc de Blancs	128
« Les Terres fines, Blanc de Blancs » 1 <sup>er</sup> Cru, Dhondt Grellet	145
Cramant, Grand Cru, Blanc de Blancs	230
Amour de Deutz, Blanc de Blancs	315
<b>ROSÉS CHAMPAGNES</b>	
L'Incandescent – Rosé de Saignée Verzy Grand cru	85
Laurent Perrier Rosé	120
Gosset Rosé	140
Thiénot 2010 Cuvée Garance – Blanc de Rouges	142
Ruinart Rosé	160



# WINES, CHAMPAGNES & WATERS

## Half-bottles of wine 37,5cl

### White wines

2022   Pouilly-Fumé, domaine Veneau	34
2022   Chablis, domaine Brocard	36

### Red wines

2021   Mercurey Meix Foulot	29
2013   Crozes-Hermitage, domaine Pierre Gaillard	29
2016   Maut-Médoc AOP – La Demoiselle d'Haut-Peyrat	34
2020   Crozes-Hermitage – Michelas St Jemms	41
2007   Saint-Julien – Château Léoville Poyferré 2 <sup>nd</sup> Cru classé	85
2004   Pauillac – Château d'Armailhac 5 <sup>ème</sup> Grand Cru classé	85

### Rosés wines

2014   Bandol – Fonbrune	35
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## Half-bottles of Champagne 37,5cl

Laurent Perrier Brut	55
Moët & Chandon Impérial	59

## Still waters 50cl      75cl      1L

Vittel	6	8
Plancoët	7	9

## Sparkling waters

Perrier fines bulles	8
San Pellegrino	6      8
Châteldon	10



# WINES & CHAMPAGNES BY THE GLASS

## Selection of wines by the glass 15cl

### WHITE WINES

Graves AOP – Château Villa Bel Air	11
Arbois, domaine Fumey Chatelain	11
Pouilly-Fumé, domaine Veneau	12
Chablis, domaine Brocard	13
Châteauneuf-du-Pape, domaine Père Caboché	14

### RED WINES

Haut-Médoc – La Demoiselle d’Haut-Peyrat	14
Corbière, domaine de la Cendrillon – Inédite	11
Koonunga Hill – Penfolds	9
Crozes-Hermitage – Signature St Jemms Bio	12

### ROSÉS WINES

Rosé d’une Nuit, Château La Coste Bio	9
La Vie en Rose, Château Roubine	11

### CHAMPAGNES 12cl

Laurent Perrier Brut	19
Laurent Perrier Rosé	25

