

LA GALERIE BAR

Dear Guests,

We are delighted to welcome you to Bar La Galerie.

Here, we focus on French know-how, regional products and the seasons. We mix this approach with the know-how of different cultures and spirits from all over the world. Giving visibility to French producers, or exceptional neighbors, working with products made here at the Cures Marines, seeking gustatory authenticity, proposing mocktails with natural flavors: these are the commitments that have shaped this menu.

We wish you a pleasant and memorable time with us.

The Bar team.

COCKTAILS

Florist Gump · 19

Rum, Lillet Blanc, Noilly Prat, St-Germain liqueur, rose syrup

Taxi Ginger · 19

Tequila, mango puree, Espelette pepper liqueur, Ginger Ale

Les tontons liqueurs · 19

Gin, mirabelle liqueur, verjus, thyme syrup, egg white

Anisse et la Chocolaterie · 19

Vodka, chocolate liqueur, Ricard, pineapple juice, lemon juice, chocolate bitter

Cherry, j'ai rétréci les gosses · 19

Whiskey, cherry syrup, peach liqueur, verjus, Martini Rubino

Basilic Instinct · 21

Gin, raspberry eau-de-vie, basil syrup, raspberry puree, Champagne

SIGNATURE

COCKTAIL D'EUGÈNE · 25

Calvados Vénérable Groult, salted caramel syrup, lemon, Cures Marines tea, cider foam

Custom cocktail · 19

Let yourself be guided by your desires or unleash the imagination of our team !

MOCKTAILS · 14

Thym-Thym à Trouville

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

Fraise Club

Vibrante 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

CHAMPAGNES

Our Champagnes (75cl)

Pommery Apanage Brut	96
Laurent Perrier Brut	110
Moët & Chandon Brut Impérial	110
Veuve Clicquot jaune	110
Laurent Perrier Brut Millésimé 2008	120
« Dans un premier temps », Dhondt Grellet	135
Pommery Cuvée 1874	140
Laurent Perrier Cuvée Grand Siècle	254
Dom Pérignon Vintage	420

Our Blanc de Blancs & Rosés Champagnes (75cl)

« Les terres fines, Blanc de Blancs » 1 ^{er} Cru, Dhondt Grellet	145
Ruinart Blanc de Blancs	190
Laurent Perrier Blanc de Blancs	196
« Cramant, Blanc de Blancs », Dhondt Grellet	230
Pommery Apanage Rosé	120
Laurent Perrier Rosé	130
Billecart-Salmon Rosé	160
Ruinart Rosé	170

Our Champagnes in Magnum (1,5L)

Veuve Clicquot jaune	210
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Our Champagnes by the glass (12cl)

Pommery Apanage Brut	21
Pommery Apanage Rosé	27

Our wines selection

White wines	15cl	37,5cl	75cl
Chablis AOP domaine Brocard	13	36	52
Sauternes AOP Château de Mayne	12		65
Pouilly Fumé domaine Veneau	12	34	50
Arbois, domaine Fumey Chatelain	11		
Red wines			
Crozes-Hermitage AOP Signature	12	41	
Haut-Médoc La Demoiselle d'Haut-Peyrat	14	34	55
Corbière, domaine de la Cendrillon – Inédite	11		
Rosé wines			
La Vie en Rose, Château Roubine	11		50
Rosé d'une Nuit, La Coste Bio	9		42
Minuty Prestige	14		52

CIDERS & PERRIES

	33cl	75cl
Cidre bouché, Dupont	10	
Cuvée Colette, Dupont		38
Cuvée Réserve, Dupont		38

Our local organic beers

La Fiancée du pirate, Irish Pale Ale (33cl)	8
La Tempête normande, Indian Pale Ale (33cl)	9
La Reine des Plages (33cl)	8
L'Impératrice, Russian Imperial Stout (33cl)	12

BEERS

Heineken (33cl)	8
Hoogarden blanche (33cl)	9
Corona (33cl)	9
Grimbergen blonde (33cl)	8
Heineken 0% alcool	7

APERITIVES

Gentianes & Bitters (5cl)

Salers	9
Suze	9
Picon	9
Campari	9
Apérol	9

Aniseed-flavored (4cl)

Pastis 51	9
Ricard	9
Absinthe Pernod	9

Portos, Vermouth & Quinquinas (7cl)

Porto Sandeman Ruby	12
Porto Sandeman Vintage 2005	28
Porto Andersen Dry White	12
Porto Andersen Tawny	12
Porto Sandeman White	12

Antica Formula 1	15
Pommeau de Normandie	12
Mattei Cap Corse	12
St-Raphaël	12
Dubonnet	12
Lillet blanc – rouge – rosé	12
Dolin blanc – rouge	12
Martini bianco – rosso – rosato – rubino	12
Noilly Prat	12
Jerez Tio Pepe	12

Liquors (5cl)

Bailey's	12
DOM Bénédictine	12
Chartreuse Verte	14
Cointreau	10
Grand Marnier Cordon rouge	12
Drambuie	14
Southern comfort	12
Get 27 & Get 31	10
Kahlua	12
Manzana	10
Limoncello	10
Guignolet	10
Chambord	14
St-Germain	14
Joseph Cartron liquors	9
Strawberry, Raspberry, Cherry Brandy, Mandarin, Blackcurrant, Blackberry, Violet, Peach, Amaretto, Cocoa	

Whiskies (5cl)

BLENDED & SCOTCH WHISKY

Chivas 12 ans	21
Johnnie Walker Red Label	12
Johnnie Walker Black Label	16
Johnnie Walker Blue Label	60
Monkey Shoulder	18
SPEYSIDE	
Glenfiddich 12 ans	18
Glenfiddich 18 ans	28
Cardhu 12 ans	18

Cragganmore 12 ans	18
Knockando Pure single malt 12 ans	17
HIGHLANDS	
Dalwhinnie 15 ans	22
Oban 14 ans	24
Glenmorangie 10 ans l'Original	12
Glenmorangie Nectar d'Or	24
LOWLAND MALT	
Glenkinchie 12 ans	20
ISLAY ISLAND & SKYE MALT	
Lagavulin 16 ans	26
Talisker Port Ruighe	20
BOURBON & TENNESSEE WHISKY	
Jack Daniel's	14
Bulleit Bourbon	16
Four Roses	14
Woodford Reserve	18
CANADIAN WHISKY & RYE	
Canadian Club	15
Crown Royal	22
Bulleit Rye	22
Hudson Manhattan Rye	26
IRISH WHISKEY	
Jameson	15
Bushmill's	12
JAPANESE WHISKY	
Nikka coffey grain	22
Yamazakura	20
FRENCH MALT	
Guillon mûré en fût de Champagne	24
Guillon mûré en fût de Banyuls	24
Guillon mûré en fût de Sauternes	24

Gins (5cl)

ENGLAND

Bombay Sapphire	15
Bombay Sapphire édition limitée « Jardin Anglais »	16
Bombay East	17
Star of Bombay	18
Beefeater	15
Beefeater 24	19
Tanqueray Ten	18
Tanqueray	15
Plymouth	18
Oxley	18
Dodd's	18

SCOTLAND

Hendrick's	18
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FRANCE

Generous	18
Gin Normand C'est Nous	18
Gin Normand C'est Nous – Fusion Framboise & Hibiscus	14
Gin Normand C'est Nous – Fusion Rhubarbe & Menthe	14
Gin Normand C'est Nous – Fusion Abricot & Romarin	14
Mistral	18

BELGIUM

Copperhead	18
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GERMANY

Monkey 47	18
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JAPAN

Ki No Bi	23
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SPAIN

Mare	18
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Rons, Rums & Cachaça (5cl)

RONs & CACHAÇA

Bacardi Carta Blanca, Puerto Rico	12
Havana Club 3 ans, Cuba	12
Havana Club 7 ans, Cuba	16
Ron Zacapa 23 ans, Guatemala	22
Ron Zacapa XO, Guatemala	38

Saint Teresa 1796, Venezuela	30
El Dorado 12 ans, Guyane britannique	18
Cachaça Sagatiba, Brésil	12
Angostura 1919	18
Millionario 15 ans	20
Botran 15 ans	14
Botran rare blend French cask finish	35
MARTINIQUE AGRICULTURAL RUM	
Saint James blanc	11
Vodkas (5cl)	
FRANCE	
Grey Goose	18
Vodka Normande C'est Nous	16
RUSSIA & SIBERIA	
Mamont	22
Taiga Shtof	24
POLAND	
Belvedere	19
Tequilas & Mezcal (5cl)	
Patron Silver	18
Tequila 1800 Anejo	18
Don Julio Reposado	22
Don Julio 1942	40
Brandies & Digestives (5cl)	
CALVADOS	
Michel Huard 1997	29
Christian Drouin 1993	36
Christian Drouin 1987	48
Lecompte Pays d'Auge 25 ans	44
Dupont Millésimé 1980	35
Dupont Rum Caroni Cask Finish	20
Groult 8 ans	18
Groult Le Vénérable	30
Groult Ancestrale	60

Camus 6 ans	16
Camus 18 ans	29
Camus Rareté	69
DOMFRONTAIS CALVADOS	
Pacory Domfrontais hors d'âge	26
Pacory Domfrontais 20 ans	35
COGNACS	
Hennessy VS	18
Hennessy Richard	150
Dégustation : 2,5cl	75
Hennessy Paradis	150
Dégustation : 2,5cl	75
Rémy Martin VSOP	20
Mercier Grande Champagne XO	26
Mercier Grande Champagne Extra	24
Très vieux Cognac Marange Fins Bois 1988	45
Très vieux Cognac Marange Grande Champagne 1990	45
ARMAGNACS	
Château de Laubade Célébration 1986	34
Château de Laubade Collection 1960	62
Château de Laubade Brut de fût 1975	58
FRUIT BRANDIES	
Poire William's Morand	15
Kirsch Morand	15
Mirabelle Morand	15
Vieille prune du Breuil	15

Fruit juices & Soft drinks

Fresh fruit juice

Orange	8
Lemon	8
Grapefruit	8

Artisanal fruit juices & nectars

Cider apple, Domaine Pacory (30cl)	7
Pear with tail, Domaine Pacory (30cl)	7
Alain Milliat (33cl)	9
White peach, Apricot, Strawberry, Red tomato, Pineapple, Passion fruit, Mango	

Sodas & Waters

Coca Cola, Coca Cola Zero (33cl)	8
Orangina (25cl)	8
Fuzetea peach (25cl)	8
Oasis tropical (25cl)	8
Schweppes Indian tonic (25cl)	8
Schweppes citrus (25cl)	8
Lemonade (33cl)	8
Red Bull (25cl)	8
Fever-tree Tonic water (20cl)	8
Fever-tree Ginger ale (20cl)	8
Fever-tree Ginger beer (20cl)	8
French Bloom (12cl)	11
Perrier (33cl)	7
Vittel (25cl)	6

Hot drinks

Coffee

Grand Cru Espresso	6
Double espresso	9
Cappuccino	9
Macchiato	7
Latte Macchiato	8
Monbana hot chocolate	8

Our range of loose teas

Green tea from Trouville-sur-Mer, "Made in France" tea	9
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The fresh citrus notes that explode on the palate evoke the sweet sensation of simply breathing in Trouville

From « Gourmandises à Volon'thé »

Cherry & Rose green tea, relaxing effect	9
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Scented with Japanese cherry and subtle rose petals

Lung Ching green tea, draining and antioxidant effects	9
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Invigorating, incomparably fine, very fresh taste

Green tea Mint, slimming and refreshing effects	9
Blend of real Nanah mint leaves from Morocco	
Black tea Bergamot blue flowers, energizing effect	9
Fragrance of Calabrian bergamot sprinkled with blueberry blossoms	
Darjeeling black tea Margaret's Hope, Champagne of tea	9
Noble hazelnut flavor, dark fruity notes	
English Breakfast black tea, a burst of energy	9
Fragrant aromatic compound with a spicy taste	
TarrySouchong black tea, for lovers of smoked teas	9
Sleep-inducing, light, low in theine, bitter-free	
Citrus black tea, from the most prestigious regions of Turkey, China, Taiwan & Japan	9
Sweet scents of strawberry, papaya and sunflower petals	
Black tea Christmas ball	9
Pear and gingerbread	

Infusions

Rooibos citrus infusion, from South Africa	9
Sprinkled with grapefruit and orange pieces	
Pineapple infusion – spices – coconut, relaxing effect	9
Strawberry – lime infusion, aids digestion	9
Exotic fruit and citrus infusion, refreshing & invigorating	9
Christmas infusion	9
Orange and almond	

EAT ON THE RUN

Sea side platter · 29

Mackerel rillettes, 4 Gouville-sur-Mer oysters, crab meat with lemon, pickled red cabbage, gherkins

Land side platter · 27

Duck terrine with Calvados from Ferme de la Houssaye, assortment of cheeses from Maison Borniambuc, onion compote, and pickles

Caesar salad · 21

Romaine salad, parmesan, bacon crumble, spiced chicken, cherry tomatoes

Burrata (200gr) · 25

Cherry tomatoes, Espelette pepper, pine nuts, parsley oil

Gouville-sur-Mer oysters

Served with yellow lemon and shallot vinegar

Par 6 : 17 | Par 9 : 25 | Par 12 : 29

Crab Bao · 19

Crab meat with lemon, arugula, pickled red cabbage, soy-marinated carrot julienne, spicy mayonnaise – Served in 3

Spiced chicken bao · 19

Spiced chicken, pickled red cabbage, arugula, parsley mayonnaise, fresh cucumber julienne – Served in 3

Bao trilogy · 19

Set of three : 1 crab bao, 1 spiced chicken bao and 1 veggie bao

Normandy burger, fresh Normandy fries · 26

Homemade burger bun, minced beef steak, pickled red cabbage, parsley mayonnaise, onion compote with cider, Normandy tomme cheese « Les fromages de Papa »

Vegetarian burger, fresh Normandy fries · 23

Homemade burger bun, cauliflower tempura, pickled red cabbage, parsley mayonnaise, onion compote with cider, Normandy tomme cheese « Les fromages de Papa »

DESSERTS

Chocolate mousse · 12

Seasonal fruit pavlova · 14

Île flottante · 12

Seasonal fruit tart · 12

Normandy ice cream · 15

Apple sorbet, pear sorbet, yogurt ice cream, creamily caramel, chantilly

Red fruit ice cream · 15

Strawberry sorbet, blackberry sorbet, raspberry sorbet, seasonal fruit, chantilly