



« 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

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

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

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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CHEESE

Selection of Norman cheeses from Maison Borniambuc · 15

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

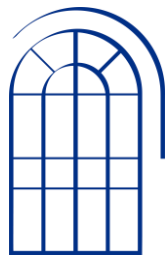
Sea side

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



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WINES MENU

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

2011 Pinot gris Grand Cru – Lorentz	52
2013 Gewurztraminer – 1 ^{er} Cru – Lorentz	55
2015 Riesling – Frey-Sohler – Vendanges tardives	63

Bordeaux

2018 Graves Château Villa Bel Air	54
2018 Pessac-Léognan – Lamothe Bouscalt	79
2005 Barsac – Château Climens 1 ^{er} Cru classé 1855	171
2006 Sauternes – Château Suduiraut 1 ^{er} Cru classé	248

Loire

2019 Saumur – Jouvencelle – domaine de Rocheville Bio	31
2018 Sauvignon blanc – Alchimie domaine de Terres Blanches	39
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



Rhône et Grand Sud

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

RED WINES 75cl

Loire

Garance – Château Bois-Brinçon Bio	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 ^{er} Cru – Bitouzet-Prieur	91
2021 Côte de Nuits Village – Le Meix – Trapet Père & Fils	92
2021 Marsannay – Trapet Père & Fils	95
2014 Chassagne-Montrachet 1 ^{er} 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

2017 Cornas – domaine Guy Farge – Harmonie	77
2021 Châteauneuf-du-Pape – Domaine 3 Celliers – Alchimie	78
2017 Côte-Rôtie – domaine Garon – Les Triotes	120



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
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 Canon la Gaffelière	132
2006 Margaux – 2 nd Cru classé – Château Brane Cantenac	203
2011 Pessac-Léognan – Grand Cru classé – Château Pape Clément	242
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 Bio	54
2019 Corse, Sartène – Castellu di Baricci	54
2018 Collioure – Clos des Paulilles	68

ROSÉ WINES

75cl

2022 La Coste rosé, Rosé d'une Nuit Bio	42
2022 La Vie en Rose, Château Roubine	50
2023 Minuty Prestige	52



Alcohol abuse is dangerous for your health. Drink in moderation.
Prices in euros, service and taxes included.

CHAMPAGNES

BRUT CHAMPAGNES 75cl

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

BLANC DE BLANCS CHAMPAGNES

Laurent Perrier Brut Blanc de Blancs	196
Baron de Rothschild Blanc de Blancs	128
« Les Terres fines, Blanc de Blancs » 1 ^{er} Cru, Dhondt Grellet	145
Cramant, Grand Cru, Blanc de Blancs	230
Amour de Deutz, Blanc de Blancs	315

ROSÉS CHAMPAGNES

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



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 nd Cru classé	85
2004 Pauillac – Château d'Armailhac 5 ^{ème} 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
Minuty Prestige	14

CHAMPAGNES

12cl

Laurent Perrier Brut	19
Laurent Perrier Rosé	25



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