



« 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

Virgin Negroni

Alcohol-free gin & alcohol-free bitter JNPR,
chilli syrup, lemon juice

Fresh Latte

Milk infused with mint tea, lemon juice,
cane sugar syrup

Apple & Cinnamon








Apple juice, cinnamon, lime juice, caramel,
ginger ale

THE BAR TEAM





MENU

STARTERS

-   **Little cabbage · 14**
Green cabbage stuffed with chestnuts and mushrooms, carrot and chestnut velouté, hints of citrus fruits
 -  **Crab with citrus · 17**
Crab, crunchy fennel, ribot milk emulsion, citrus fragrance, almond flakes
 -  **Scallops carpaccio · 18**
Granny Smith apple, daikon radish, dill, black sesame
 -  **Butternut cream soup · 12**
Served hot, with apple-mushroom condiment, chestnut honey granola, chives
 -  **Oysters our way · 18**
6 prepared oysters | pear, lime, celery vinegar
 -  **Raw Gouville oysters**
Served with lemon, vinegar shallot
Per 6 · 15
Per 9 · 18
Per 12 · 21
-

FISHES

-  **Filet of sole meunière style, pistachio notes · 35**
Rolled fillets of sole, beurre meunière, butternut and pistachio reduction, honey roasted yellow carrots, buckwheat in two textures
-  **Mackerel, winter garden · 25**
Beet puree, caramelized beets, chioggia pickle, quinoa, haddock cream with pink berries
- Scallops, my Normandy · 32**
Snacked, leek fondue, lentils, calvados flavored squid ink coral sauce, crispy bacon
| *Pork-free version available* |



 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

Lamb chops, forest walk · 34

Herb crusted, venerated rice, mushrooms according to picking, spicy condiment, lamb juice

Pork belly, influence from elsewhere · 28

Low temperature cooking (24h), parsnip declension, red beans, lemon pepper condiment, pork juice

Norman burger, fresh Normandy fries · 25

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

VEGETAL

Risotto a sorpresa · 22

Moisturized with a lemon vegetable broth, garlic confit purée, cottage cheese, ground coffee

Cauliflower and sage harmony · 21

Honey roasted cauliflower, spelt, cauliflower sage cream, smoked mustard, parmesan tuile

Vegetarian burger, fresh Normandy fries · 23

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

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

Chopped steak or Fish & Chips

served with vegetables purée or seasonal vegetables & black rice or spelt

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

DESSERTS

Choc'épice · 15

Grand Cru Brazilian chocolate mousse, creamy chocolate, blend of spices :
pepper, vanilla, sumac

La poi(V)re · 14

Pear poached in Timut pepper syrup, cottage cheese cream
| *Vegan option without cottage cheese cream* |

Paris-Trouville · 14

A classic trouvillaise style, 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

Organic vanilla ice cream from Madagascar, chantilly of yesteryear, cider vinegar
caramel, meringue

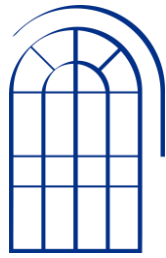
Sea side

Organic vanilla ice cream from Madagascar, chantilly of yesteryear, Gouville oyster
cream, meringue



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WINES MENU

WHITE WINES **75cl**

Bourgogne

2022 | Chablis Blanc « Domaine Brocard » 48

2019 | Mercurey-Faiveley 53

2018 | Hautes Côtes de Nuits – G&Y Dufouleur 59

 2019 | Chablis 1^{er} Cru Fourchaume Bio 70

2018 | Sénograf – Pernand-Vergelesses – Clos St-Marie 75

Alsace

2020 | Pinot gris – Lorentz 35


2011 | Pinot gris Grand Cru – Lorentz 52

 2015 | Riesling – Frey-Sohler – Vendanges tardives 63

Bordeaux

2018 | Graves Château Villa Bel Air 54

2018 | Pessac-Léognan – Lamothe Bouscaut 79

 2005 | Château Climens – Barsac 171 2006 | Château Suduirat – Sauternes 248

Loire

2022 | Pouilly-Fumé AOP Veneau 45

2017 | Les Terres Blanches – Sancerre 63

2021 | Anjou blanc – Thibaud Boudignon 58

2016 | Sancerre – Comte Lafond 68

 2021 | « Clos des Frémine » Savenière – Thibaud Boudignon 140

Rhône

2018 | Crozes Hermitage – Michelas St Jemms 62

2017 | Saint Joseph – Vania 55

2020 | Lirac Château d'Aqueria 68

 2018 | Condrieu – Emotion 98




RED WINES

75cl



Loire

2021 Saint Nicolas de Bourgueil AOP Domaine Bruneau	39
2018 Moulin à Tan Chinon – P.Sourdais	46
2021 Sancerre Silex	62
2010 Le Fou du Roi Saumur Champigny – Domaine Roche de ville	75

Bourgogne

2021 Mercurey Meix Foulot	45
2019 Mercurey Vieilles Vignes – Domaine Faiveley	79
2017 Beaune Cent-Vignes – Beaune 1 ^{er} Cru – Bitouzet-Prieur	91
2017 Savigny les Beaunes – Château de Meursault	101
 2015 Nuits Saint Georges – Domaine Faiveley	113
 2014 Morgeot – Chassagne-Montrachet 1 ^{er} Cru – Louis Lequin	126
2019 Chambolle-Musigny – Domaine Faiveley	134
 2013 Clos des Corton – Corton Grand Cru – Domaine Faiveley	305

Rhône

2022 Crozes Hermitage AOP Signature	46
2021 Crozes Hermitage « Les Trois Chênes »	55
2017 Harmonie – Cornas – Guy Farge	77
2021 Alchimie – Châteauneuf-du-Pape – Domaine 3 Celliers	78
 2017 Sybarine – Côte-Rôtie – Famille Guyon	123
 2015 M. de la Sizeranne – Hermitage – M.Chapoutier	165

Bordeaux

2018 Haut-Médoc AOP La Demoiselle d'Haut-Peyrat	55
2011 Les Fiefs de Lagrange – St-Julien	75
2007 Fugue de Nenin - Pomerol	81



WINES

RED WINES

75cl

Bordeaux

2011 | Château Sociendo-Mallet – Haut-Médoc 84

2004 | Château Nenin – Pomerol 127

 2007 | Clos de l'Oratoire – St-Emilion, Grand Cru classé 129

2011 | Château de la Gaffelière – St-Emilion 132

 2012 | Château Léoville Poyferré – St-Julien 2nd Grand Cru classé 168

 2006 | Brane Cantenac – Margaux 203

 2011 | Pape Clément – Pèssac-Leognan 242

 2007 | Château d'Estournel – St-Estephe 312

 2011 | Croix de Beaucaillou – St-Julien 403

Grand Sud & Corse

2015 | Terrasses du Larzac – Croix Chaptal 34

2015 | Inédite – Domaine de la Cendrillon 45

2014 | Abbaye Sainte-Marie – Alpille – Vespro 51

2021 | « Les Calcaires » Pic Saint-Loup 54

2019 | Domaine Fiumicicoli **Bio** 54

2019 | Castelli Di Baricci – Corse, Sartène 54

2018 | 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



CHAMPAGNES

CHAMPAGNES BRUT 75cl

Laurent Perrier Brut	90
Franck Bonville Grand Cru	90
Moët & Chandon Impérial	85
Laurent Perrier Extra Brut 2008	120
Laurent Perrier Ultra Brut	140
« Dans un premier temps » Extra Brut, Dhondt Grellet	135
 Laurent Perrier Grand Siècle	254

CHAMPAGNES BLANC DE BLANCS

Laurent Perrier Brut Blanc de Blancs	196
Gosset Blanc de Blancs	119
« Les Terres fines, Blanc de Blancs » 1 ^{er} Cru, Dhondt Grellet	145
 Cramant, Grand Cru, Blanc de Blancs	230

CHAMPAGNES ROSÉS

Laurent Perrier Rosé	120
Gosset Rosé	140
Ruinart Rosé	160

Half-bottles of Champagne 37,5cl

Laurent Perrier Brut	55
Moët & Chandon Impérial	59



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

Half-bottles of wines **37,5cl**

White wines

2022 | Pouilly-Fumé Domaine Veneau 34

2018 | Sancerre Crézancy 36

2022 | Chablis blanc AOP Domaine Brocard 36

Red wines

2021 | Mercurey Meix Foulot 29

2016 | Haut-Médoc AOP La Demoiselle d'Haut-Peyrat 34

2020 | Crozes-Hermitage Michelas St-Jemms 41

 2012 | Saint-Julien – Château de Glana 49

 2004 | Pauillac – Château Armailhac 85

Rosé wines

2017 | Côte de Provence – Château Roubine 29

 2014 | Bandol – Fonbrune 35

WATERS

Still waters	50cl	75cl	1L
Evian	6		8
Plancoët	7		9
Sparkling waters			
Badoit	6		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
Pouilly-Fumé Léon Bio & Biodynamique	11
Chablis blanc AOP Domaine Brocard	12
Sancerre MD Bourgeois	12
Châteauneuf-du-Pape – Père Caboché	14

Red wines

Saint Nicolas de Bourgueil AOP Domaine Bruneau	9
Haut-Médoc AOP La Demoiselle d'Haut-Peyrat	10
Pic Saint-Loup – Cynarah Bio	12
Crozes-Hermitage AOP Signature Bio	14

Rosé 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

