



OUR PLATTERS

SEAFOOD PLATTER

Oysters, pink shrimp, homemade smoked salmon, and fish rillettes

1 pers – 12 €

2 pers – 22 €

NORMANDY PLATTER

Assortment of charcuterie, including our homemade smoked duck breast and Normandy cheeses

OUR STARTERS

EGGPLANT CAVIAR



with its side dishes

9 €

HEIRLOOM TOMATOES, BURRATA, PESTO

12 €

PLATES OF OYSTERS FROM SAINT-VAAST-LA-HOUGUE

by 6 – 11 €

IGP Normandy Oysters No. 3

by 12 – 21 €

HOMEMADE FOIE GRAS TERRINE WITH CIDER JELLY

19€

OUR DISHES

CREAMY POLENTA



With coconut cream flavored with curry and seasonal vegetables

15 €

TATIHOU BURGERS

- Fish & Bun, mature cheddar, tartar sauce

19 €

TATIHOU SALAD

- Rice, marinated salmon, avocado, fava beans, spring onions, cucumber, radishes, mango, sesame seeds, red cabbage, cilantro

20 €

Dressing: Sesame oil, soy sauce, rice vinegar, lemon juice, salt, pepper, honey

LE CARRÉ'S FISH

Depending on availability, with seasonal vegetables

- Mussels "Marinière" or with cream, French fries
- Midday fish market
- Evening fish market

16 €

22 €

26 €

LE CARRÉ'S PIECE OF MEAT

- Lunch suggestion
- Evening meal
- Hand-chopped beef tartare, Asian-inspired
- Lamb shank, mashed potatoes, reduced gravy

23 €

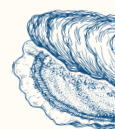
26 €

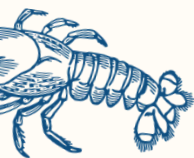
23 €

27 €



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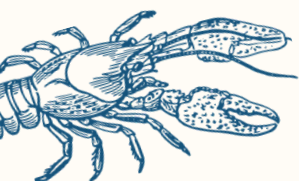
OUR LITTLE SAILOR MENU

– 12 years old,
excluding drinks

CHEESES

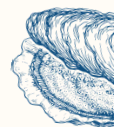


SWEETS



LEARN MORE

Our MENU



PANNED FISH FILLET

Served with mixed vegetables and French fries

10 €

OR

BREADED CHICKEN BREAST

Served with mixed vegetables and French fries

ICE CREAM

Small vanilla-strawberry or vanilla-chocolate pot
or Haribo push-up

CHEESE SELECTION

3 Normandy PDO cheeses from the Isigny
Sainte-Mère dairy

9 €

CAFÉ GOURMAND

Assortment of desserts of the day
Options: long coffee, decaffeinated coffee, tea,
herbal tea, or hot chocolate (1 € supplement)

9 €

FRUIT DESSERT

9 €

CHOCOLATE DELIGHT

9,50 €

