



# Our MENU



## 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 €

### WARM THIN-CRUST TART WITH RED MULLET FILLET

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 €

### TATIHO BURGERS

19 €

- Fish & Bun, mature cheddar, tartar sauce
- Beef & Bun, bacon, pickles, tomatoes, tarragon sauce

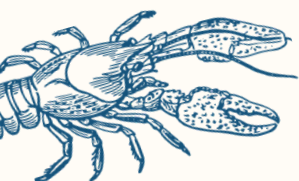
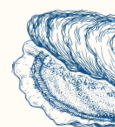
### LE CARRÉ'S FISH

Depending on availability, with seasonal vegetables

- Midday fish market 22 €
- Evening fish market 26 €
- Salmon steak (Cherbourg), dill cream 24 €
- Mussels "Marinière" or with cream, French fries 16 €

### LE CARRÉ'S PIECE OF MEAT

- Lunch suggestion 23 €
- Evening meal 26 €
- Lamb shank, mashed potatoes, reduced gravy 27 €



LEARN MORE





# Our MENU

## OUR LITTLE SAILOR MENU

- 12 years old,  
excluding drinks

### CHEESES

PANNED FISH FILLET  
Served with peas and French fries

10 €

OR

BREADED CHICKEN BREAST  
Served with peas and French fries

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

### SWEETS

CHEESE SELECTION  
3 Normandy PDO cheeses from the Isigny  
Sainte-Mère dairy

9 €

TARTE TATIN-STYLE  
Creamy quenelle

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 €



LEARN MORE