



Le Carnot

Esprit Brasserie

MENU



**You do have allergies ? The staff is at your service.
On request, you will have all information about the declaration of allergens in our dishes.**

“BISTROT” MENU

At lunch on weekdays, only

22.00€

Choices :

Seasonal starter • Herring with potatoes in oil

Meal of the day • Fish blanquette

2 scoops of ice cream • Homemade chocolate mousse

STARTER + MEAL

or

MEAL + DESSERT

+ 1 coffee



CHILDREN MENU

(up to 12 years old)

12.00€

Choices

Mussels • Steak and french fries • White fish filet and french fries

Crepe with sugar or chocolate • 1 ice cream scoop

Fruit squash • Fruit syrup lemonade

BISTROT MENU & CHILDREN MENU

STARTERS

Fish soup, from "La maison Corrue Deseille"

12,00€

Smoked salmon plate - *Sour sauce and toasts*

15,00€

🍽 Poultry and seasonal vegetables terrine and its mesclun

10,00€

🍽 Leeks in salad dressing

9,00€

🍽 Fried eggs in deviled egg's way

9,00€

🍽 Herrings with potatoes in oil

11,00€



STARTERS

FISHES

Tuna's Tataki, sesame & lime, oil sauce

- *sweet potato's fries*

Cod in a chorizo crust

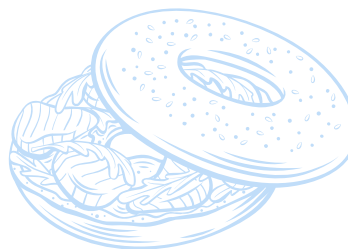
- *potatoes and seasonal vegetables*

Burger of salmon trout seared & its avocado mouse

- *Bao's bread with french fries and mayonnaise*

Fish in a cooking pot, bouillabaisse's way

- *salmon trout, cod, mussels, shrimps, tomatoes, fennel, yellow onions, leeks, carrots & potatoes*



21,00€

23,00€

19,00€

18,00€



MUSSELS & FRENCH FRIES

Marinières in white wine

16,00€

With garlic creal

17,00€

With Sablé de Wissant cheese cream

17,00€

With chorizo cream

17,00€

FISH & MUSSELS WITH FRENCH FRIES

SEAFOOD

Platter of whelks with mayonnaise 11.00€

Normandy N°3's oysters

• 6 oysters 16.00€

• 9 oysters 21.00€

• 12 oysters 28.00€

Platter of pink shrimps with mayonnaise 13.00€

"Côte d'Opale" platter 17.00€

- pink shrimps, 2 oysters and whelks



SEAFOOD PLATTER

(booking required, 24 hours before)

The Gris-Nez (for 1 person)

43.00€

1 crab, pink shrimps, 3 oysters n°3, whelks, 3 langoustines



The Blanc-Nez (for 2 people)

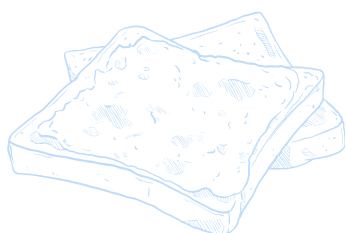
85.00€

2 crabs, pink shrimps, 6 oysters n°3, whelks, 6 langoustines

SEAFOOD & PLATTER

MEATS

Suckling pig of 7hours & its sauce	19,00€
Flank steak with shallots - <i>about 200g</i>	21,00€
Beef brochette - <i>about 180g</i>	22,00€
Beef tartare - <i>about 180g</i>	19,00€
Poultry roasted & its cooking juice	19,00€
- <i>Tomatoes roasted and potatoes</i>	
Burger Carnot	20,00€
- <i>Black bread, minced steak, mayonnaise and soja's sauce, pickles of red onions and lettuce</i>	



WELSHES

Simple - <i>toasted bread, cheddar melted with beer</i>	16,00€
Compleat - <i>toasted bread, cheddar melted with beer, ham and a fried egg</i>	17,00€

MEATS & WELSHES

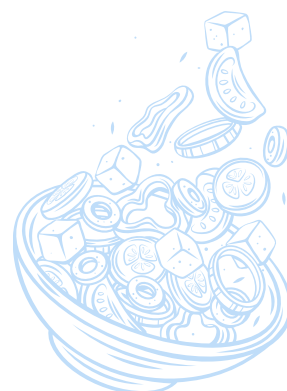
SALADS

Breaded goat cheese salad 18,00€

- lettuce, goat cheese breaded with speculoos on brioche bread toast and some crunchy vegetables

Salad grand large 20,00€

- lettuce, cod, salmon, smoked salmon, warm potatoes, sea asparagus and crunchy vegetables



SIDE DISHES AND SAUCES

Homemade mayonnaise, homemade soja's mayonnaise pepper, bearnaise, 1,50€
Sablé de Wissant cheese cream, chorizo or shallots

Lettuce 3,00€

French fries or potatoes or sweet potato fries or seasonal vegetables 4,00€

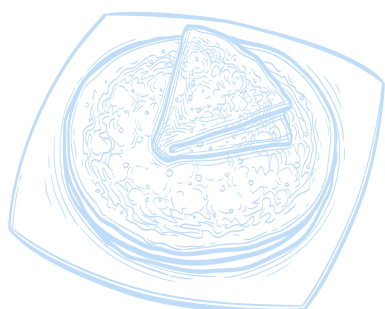
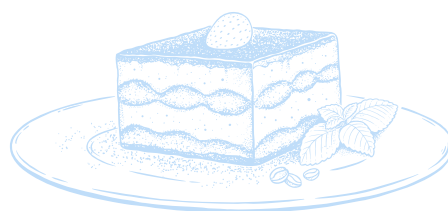


SALADS, SIDE DISHES & SAUCES

MAY YOU NEED A DESSERT ?

DESSERTS

Chocolate mousse	7,00€
Fresh fruits salad	6,50€
Caramel cream upside down	7,00€
Thick-rimmed pie	9,00€
Tiramisu	9,00€
Flotting Island	9,00€
Coffee with a selection of desserts	9.50€



CRÊPES

served by two pieces

Sugar	4,00€
Brown sugar	4,00€
Hot chocolate	5,00€
Hot chocolate and whipped cream	6,00€
Extra bowing	+ 2€

- Grand Marnier, Calvados, Cointreau

CHEESES

Platter of cheeses, from "Les Frères Bernard"	10.00€
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DESSERTS & CHEESE

ICE CREAM CORNER

ICE CREAM

*vanilla, coffee, dark chocolate, rum-raisin, salted caramel,
stracciatella, yogurt and chocolate-nutty (spread way)*

SORBETS

*lime, strawberry, apple, blackcurrant, passion fruit
and Mediterranean peach*

• 1 scoop 3,00€

• 2 scoops 6,00€

• 3 scoops 8,00€

Toppings : coulis or whipped cream 2,00€

ICE CREAM CUPS

Dame blanche 9,00€

Coffee, chocolate or caramel liegeois 9,00€

Seasonal cup 9,50€

*1 scoop of yogurt, 1 scoop of lime, 1 scoop of strawberry,
strawberry cubes and whipped cream*

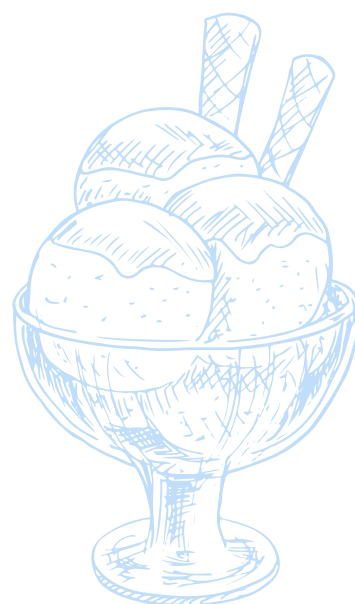
ALCOHOLIC ICE CREAM CUPS

Colonel - 2 scoop of lime with vodka 10,00€

Normande - 2 scoops of apple & calvados 10,00€

Hawaiï - 2 scoops of rum-raisin with white rum 10,00€

Royale - 1 scoop of strawberry, 1 scoop
of blackcurrant with champagne 10,00€



ICE CREAM CORNER

OUR PROVIDERS AND COLLABORATORS

Fruits and vegetables



Saint-Martin-Boulogne

Fishes & smoked salmon



Boulogne-sur-mer

Meats

BSNC Tradition



Boulogne-sur-mer

Fench fries

PEL'POM



Dairy



Les Attaques

THE ESTABLISHMENTS OF LIVING HÔTELS COLLECTION

OUR HOTELS

L'HOTEL DE
WIMEREUX ***

78, rue Carnot
62930 WIMEREUX

LE CHATEAU DE MONTREUIL ****

4, chaussée des Capucins
62170 MONTREUIL

LE CASTEL VICTORIA ***

11, rue de Paris
62520 LE TOUQUET-PARIS-PLAGE

LA VILLA DES 2 CAPS ***

12, rue Carnot
62930 WIMEREUX

LA VILLA BOHÈME ***

2bis, Cité Pigalle
75009 PARIS

OUR BARS & RESTAURANTS

LE RESTAURANT LE CENTRE
& LE BUBBLE BAR

78, rue Carnot
62930 WIMEREUX

LA TABLE DU CHATEAU

4, chaussée des Capucins
62170 MONTREUIL

LE MOOD'S BAR

11, rue de Paris
62520 LE TOUQUET-PARIS-PLAGE

LE RESTAURANT LE CARNOT

12, rue Carnot
62930 WIMEREUX



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"des Hôtels & Demeures à vivre"