

Le Carnot

Esprit Brasserie

MENU

STARTERS

- ↪ Fish soup, from "La maison Corrué Deseille" 11,00
- ↪ Smoked salmon plate, from "la maison J.-C. David" 15,00
- ↪ Grey shrimps croquettes (two pieces) 12,50
- ↪ Sweetbread in oven dish 12,50

FISHES

- ↪ Sea bass roasted fillet 23,00
Tagliatelles of cuttlefish ink with beurre blanc and vegetables wok
- ↪ Cod in a chorizo crust 18,00
Potatoes and vegetables wok
- ↪ Fish & chips "à la Carnot" 16,50
French fries and tartar sauce
- ↪ Grey shrimps croquettes (three pieces) 19,50
French fries and lettuce

MUSSELS WITH FRENCH FRIES

- ↪ Mussels "marinières" - in white wine 14,00
- ↪ Mussels with garlic cream 15,50
- ↪ Mussels with maroilles cheese sauce 15,50
- ↪ Mussels with chorizo cream 15,50

WELSHES SERVED WITH FRENCH FRIES OR LETTUCE

- ↪ Simple *toasted bread, cheddar* 16,00
- ↪ Complete 17,00
toasted bread, cheddar, ham and a fried egg

SALADS

- ↪ Breaded goat cheese salad 17,00
Lettuce, goat cheese breaded with speculoos on brioche bread toast and some crunchy vegetables
- ↪ Salade grand large 18,50
Lettuce, cod, salmon, smoked salmon, warm potatoes, sea asparagus and crunchy vegetables

MEAT

All of them are served with French fries and a sauce of your choice

- ↪ Rib steak about 300g 22,00
- ↪ Rumsteck 200g 19,00
- ↪ Beef tartare 250g 17,50
 - Classic 17,50
 - Italian 18,00

SIDE DISHES AND SAUCES

- ↪ Sauces: Pepper, Bearnaise, Maroilles cheese, Mayonnaise
Tartar or Barbecue 1,00
- ↪ French fries or lettuce 3,00
- ↪ Potatoes or vegetables wok 3,00

HOMEMADE PRODUCTS

CHEF'S SUGGESTIONS

- ↪ Rustic Welsh 18,00
toasted farmhouse bread, wholegrain mustard, cheddar, potatoes, onions and lardons
- ↪ Burger des Deux Caps 18,00
Brioche bread cuttlefish ink flavored, fish & chips, tartar sauce, red onions and lettuce
- ↪ Burger "à la Carnot" 18,00
Brioche bread, minced steak, barbecue sauce, pickled tomatoes, red onions, cheddar and lettuce
- ↪ Chicken of Licques 18,00
Potatoes, lardons and onions, Sablé de Wissant cheese au gratin
- ↪ Veal, blanquette way 18,00
- ↪ Waterzoï, sea way 23,00

BISTROT MENU

At lunch on weekdays **18,00**

STARTER+ DISH OU DISH+ DESSERT

Choices:

- ↪ **Starters** Seasonal starter
Seasonal velouté
- ↪ **Dishes** Daily special
Fish blanquette
- ↪ **Desserts** 2 scoops of ice cream
Homemade chocolate mousse

"LE CARNOT" MENU

Choices in the menu - excluding seafoods

- ↪ **STARTER + DISH**
- or **DISH + DESSERT** **32,00**
- ↪ **STARTER + DISH + DESSERT** **42,00**

SEAFOOD - ACCORDING TO SEA'S AVAILABILITY

- ↪ Normandy N 3's oysters
• 6 oysters 12,50 • 9 oysters 15,50 • 12 oysters 20,50
- ↪ Platter of whelks with mayonnaise 9,50
- ↪ Platter of pink or grey shrimps with mayonnaise 10,50
- ↪ "Côte d'Opale" platter 14,50
Pink and grey shrimps, whelks and 2 oysters
- ↪ Crab with mayonnaise 14,50
- ↪ Platter of langoustines (about 12 pieces) 21,50

- BY RESERVATION

- ↪ "Cap Griz-Nez" platter (for one person) 42,00
1 crab, pink shrimps, grey shrimps, 3 oysters n °3, whelks, 3 langoustines
- ↪ "Cap Blanc-Nez" platter (for two people) 68,00
2 crabs, pink shrimps, grey shrimps, 6 oysters n °3, whelks, 6 langoustines

CHILDREN MENU

Choice: **12,00**

- Assiette de moules • Steak haché • Fish & chips
- Crêpe au sucre ou chocolat • Coupe 2 boules
- Siróp à l'eau • Diabolo

CHEESES

- ↪ Platter of cheeses, from "Les Frères Bernard" 8,00

HOMEMADE DESSERTS

- ↪ Chocolate mousse 6,00
- ↪ Fresh fruits salad 6,00
- ↪ Crème brûlée 7,00
- ↪ Brownies 8,50
with its scoop of vanilla ice cream and custard cream
- ↪ Profiteroles with vanilla ice cream 8,50
hot chocolate and whipped cream
- ↪ Warm Tarte tatin with a scoop of ice cream 8,50
- ↪ Coffee with selection of desserts 8,50

CREPES SERVED BY TWO PIECES

- ↪ Sugar 3,70
- ↪ Brown sugar 3,70
- ↪ Hot chocolate 4,00
- ↪ Hot chocolate and whipped cream 5,50
- ↪ Crepe Carnot 7,50
Scoop of vanilla ice cream, hot chocolate, whipped cream, grilled almonds

ICE CREAMS AND SORBETS

ICE CREAMS

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

SORBETS

Lime, strawberry, apple, blackcurrant, passion fruit or Mediterranean peach

- ↪ 1 scoop 3,00
- ↪ 2 scoops 5,50
- ↪ 3 scoops 7,00
- ↪ Toppings: coulis or whipped cream 1,00

ICE CREAM CUPS

- ↪ Dame blanche 8,50
- ↪ Coffee, chocolate or caramel liegeois 8,50
- ↪ Lemon meringue 8,50
2 scoops of lime, shortbread biscuit, meringue, whipped cream
- ↪ Carnot cup 9,00
1 scoop of stracciatella, 1 scoop of yaourt, muesli, dulce de leche and whipped cream
- ↪ Fresh cup 9,00
1 scoop of blackcurrant, 1 scoop of passion fruit, 1 scoop of yogurt, red fruits coulis, whipped cream
- ↪ U.S.A cup 9,00
1 scoop of caramel, 1 scoop of chocolate-nutty, some brownies, hot chocolate sauce and whipped cream

ALCOHOLIC ICE CREAM CUPS

- ↪ Colonel 2 scoops of lemon with vodka 9,50
- ↪ Normande 2 scoops of apple with calvados
- ↪ Hawai 2 scoops of rum-raisin with white rum
- ↪ Royale 1 scoop of strawberry, 1 scoop of blackcurrant with champagne