

L'HÉROZ'O

CARTE DU RESTAURANT L'HÉROZ'O
ENGLISH VERSION



OPENING HOURS

	Noon	Evening
Monday	<i>11:45 TO 14:00</i>	<i>19:00 TO 21:30</i>
Tuesday	<i>11:45 TO 14:00</i>	<i>19:00 TO 21:30</i>
Wednesday	<i>11:45 TO 14:00</i>	<i>19:00 TO 21:30</i>
Thursday	<i>11:45 TO 14:00</i>	<i>19:00 TO 21:30</i>
Friday	<i>11:45 TO 14:00</i>	<i>19:00 TO 22:00</i>
Saturday	CLOSED	<i>19:00 TO 23:00</i>
Sunday	CLOSED	CLOSED



You can contact us at this number :

02 47 58 93 10

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- Ice Cream Cups
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 - Classic
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- Sweet Pancakes
- Other desserts

THE RESTAURANT L'HEROZ'O RESERVES THE RIGHT
TO CHARGE YOU A CORKAGE FEE OF 7 EUROS IF YOU
BRING YOUR OWN DRINKS,
AND TO COUNT YOU A RIGHT OF CUTLERY OF 7
EUROS IF YOU ARE SEATED AT THE TABLE AND YOU
DO NOT EAT.

OUR TAKE-OUT

For Kids:

We offer the following pizzas **REINE** (7,40 €), **NAPOLITAINE** (7,40 €), **4 FROMAGES** (7,70 €) & **CHEESEBURGER / FRENCH FRIES**(8,00 €).

Extra Pizza garnish from 1,50€ to 3€

Drinks to take out from 2,50 €

Restaurant cards and tickets accepted - ANCV check accepted - Credit card payment from 6,00 €

Homemade Burgers

Hamburger Classique

13,90 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, Steak Minced meat fresh (fresh 150gr), Served with French Fries, Salad and tomatoes
(+1€ extra for the Hamburger of the moment on Thursday)

Le Maxi Burger

17,20 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, Double Steak Minced meat fresh (fresh 2x150gr), Served with French Fries, Salad and tomatoes

« Le Morzinois » - Hamburger de Galettes de Pomme de terre

17,50 €

2 Potato patties, Salad, Tomatoes, Onions, Reblochon, Steak Minced meat fresh (150gr), Served with a Vegetable Salad

Warrior Burger

20,50 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, DOUBLE Steak Minced meat fresh (*fresh 2x150gr) + 1 Steak* OR 1 Potato Pattie, Served with French Fries, Salad and tomatoes

Pizzas

Tomato & Cheese Based Dishes

	Large (28cm)
REINE Ham, mushrooms, anchovies, oregano	10,90 €
NAPOLITAINE Ground beef, Oregano	10,90 €
AMERICAINE Ketchup, Barbecue Sauce, Ground beef, Cheddar, Diced bacon, French fries, Oregano	10,90 €
QUATRE FROMAGES Gorgonzola, Goat, Gruyère, Oregano	11,30 €
L'ANGLAISE Bacon, Pineapple, 'Comté' cheese, Egg, Oregano	11,90 €
INDIENNE Chicken, Potatoes, Onions, Curry, Oregano	11,90 €
SIRÈNE Tuna, Onions, Egg, Olives, Oregano	11,90 €
QUATRE SAISONS Artichokes, Mushrooms, Onions, Peppers, Anchovies, Oregano	11,90 €
FERIA Merguez, Chorizo, Onions, Peppers, Oregano	11,90 €
CHAMPÊTRE Ham, Bacon, Onions, Mushrooms, Parsley, Oregano	11,90 €
ESPAGNOLE Tuna, Chorizo, Onions, Olives, Oregano	12,90 €
MANZANA Chicken, Apple, Honey, Goat, Oregano	12,90 €
KEBAB Kebab strips, Potato, White sauce, Onions, Oregano	12,90 €
CHARCUTIÈRE Ham, Bacon, Rillons, 'Andouille' Smoked sausage, Onions, Oregano	14,50 €

MEXICAINE 14,50 €
Chicken, Merguez, Ground Beef, Cayenne Pepper, Onions, Peppers, Oregano

Sour Cream & Cheese Based Dishes

	Large (28cm)
CHÈVRE-MIEL Goat cheese, Honey, Bacon, Oregano	11,20 €
CARBONARA Tomato + Cream, Cheese, Bacon, Onions, Egg, Oregano	11,50€
ROQUETTE Cured ham, Cherry Tomato, Parmesan shavings, Salad Rocket, Oregano	13,00€
MARÉE Seafood Cocktail, Parsley, Oregano	13,00 €
CHARMILLE Smoked Salmon, Onions, Oregano	13,00 €
L'HÉROZ'O Merguez, Bacon, Honey, Onions, Peppers, Oregano	13,00 €
SAVOYARDE Potatoes, Diced Bacon, Onions, Reblochon Cheese, Egg, Oregano	13,00 €
RACLETTE Potato, Diced bacon, White ham, Chorizo, Bacon, Onions, Raclette Cheese, Oregano	13,00 €
CHAUMIÈRE Ham, Mushrooms, Goat cheese, Egg, Pepper 5 berries, Oregano	13,00 €
COCHONAILLE 'Andouille' Smoked sausage, Rustique cheese, Potato, Onions, Oregano	14,00 €
POSÉIDON Scallops, Mushrooms, Parsley, Shallots, Oregano	14,00 €
RUSTIQUE Chicken, Apple, Camembert, Onions, Oregano, (<u>Optional Calvados buckling</u>)	14,00 €
AUTOMNALE Smoked duck breast, 'Andouille' Smoked sausage, Roquefort, Pear, Walnuts, Oregano	14,50 €
PÉRIGOURDINE Smoked breast, Foie Gras, Onions, Mushrooms, Apple, Oregano	16,90 €

+ 1,50 € extra per additional garnish

+ 3,00 € extra per additional garnish for Foie Gras, Smoked Breast, Scallops

DRINKS

Alcohol abuse is dangerous for health, know how to appreciate and consume in moderation.
It is forbidden to sell alcohol to minors under the age of 18.

Beers

	25 cl	33cl	50cl
Leffe Blonde (6,6°) Subtle flavours – soft vanilla & cloves	3,50 €	4,80 €	6,60€
Bière fruitée - selon la saison- (5°) Red fruit flavours – refined notes of red fruit & rosewood	3,80 €	5,10 €	6,90 €
Bud (5°) American beer with a subtle aroma of honey and lemon, punctuated with notes of malt and hops	3,40 €	4,70 €	6,50 €
Bière du moment (Ask a waiter) Beer of the moment	4,20 €	5,20 €	7,40 €
Picon Bud Mixture of fruity aromas & orange peel & plants	3,60 €	4,90 €	7,00 €
Monaco/ Panaché / Demi-Sirop Lemonade & Beer Mix Bud & Pomegranate Syrup/ Lemonade & Beer Bud/ Syrup & Beer Bud	3,20 €	4,60 €	6,20 €

Pitcher Bud 2 liters 23,90€

/

Pitcher Leffe 2 Liters 24,40€

Beer Bottle

Heineken (5,5°/25cl) Beer blonde aroma of hops strisselspalt	3,10 €
Desperados (5,9°/33cl) Tequila flavoured beer	5,10 €
Licorne Black (6°/33cl) Alsatian brown beer	4,10 €
Autres bières bouteilles de saison (ask a waiter for advice!) Other beers bottles of season	4,10 €

Aperitifs

Ricard ou Pastis (2cl)	3,30 €
Suze (4cl)	3,50 €
Porto Rouge ou Blanc (4cl)	3,30 €
Pineau Rouge ou Blanc (4cl)	3,50 €
Martini Rouge ou Blanc ou Rosé (4cl)	3,30 €
Américano (10cl)	5.20 €
Gin BOMBAY (4cl)	8,50 €
Rhum CAPTAIN MORGAN (4cl)	6,50 €
Rhum DON PAPA (4cl)	7,00 €
Vodka Grey Goose (4cl)	7,10 €
Vodka / Rhum / Whiskey (4cl) coke or orange (14cl)	6,10 €
Whisky CLAN CAMPBELL (4cl)	4,30 €
Whisky GLENFIDDICH 12yo (4cl)	5,80 €
Whisky CARDHU AMBER ROCK (4cl)	7.40 €
Whisky ABERLOUR 10yo (4cl)	7,80 €
Whisky JAPONAIS (4cl)	7,50 €
Whisky Rubis Blanc pure malt (4cl)	7,60 €
Whisky JACK DANIEL'S (4cl)	7,60 €

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Cocktails

Cocktail Maison sans Alcool (18cl) 4,40 €

Cocktail Maison avec Alcool (18cl) 5,50 €

L'HEROZ'O SPRITZ (18cl) 6,80 €

Apérol (4cl) + lemonade (8cl) + Sparkling Wine Veuve Amiot (6cl)

SPIDER MARTINI FIERO (18cl) 6,80 €

Martini Fiero (4cl) + lemonade(8cl) + Schwepp's tonic (6cl)

Our Cocktails of the moment (Ask a waiter for advice)

7,50 €

Aperitifs based on white Wine or sparkling Wine (Veuve Amiot)* (**AOC Crémant de Loire*)

Kir Vin blanc (13cl) 2,80 €

(Syrup: Blackcurrant, blackberry, raspberry, peach, bubble-gum, rose, violet, pina-colada,...)

Kir Pétillant (13cl) 4,10 €

(Syrup: Blackcurrant, blackberry, raspberry, peach, bubble-gum, rose, violet, pina-colada,...)

Kir Lagon Bleu (13cl) 3,80 €

(Sparkling Wine, Cointreau, Curaçao, Pulco)

Kir Breton (13cl) 3,60 €

(Blackcurrant syrup + Ceder)

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Price including taxes, Service included

Alcohol-Free

Coca-Cola / Coca-Cola sans sucre / Coca-Cola Cherry (33cl)	3,80 €
Orangina (25cl)	3,80 €
Perrier (33cl)	3,80 €
FuzeTea (33cl)	3,80 €
Swepp's Agrum'/Schwepp's Tonic (33cl/can)	3,80 €
7up / 7up Mojito / 7up Cherry (33cl/can)	3,80 €
Diabolo (syrup of your choice*) (25cl)	3,50 €
Limonade (25cl)	3,00 €
*Sirops (Syrup) (2cl)	0,50 €
(pomegranate, strawberry, lemon, peach, kiwi, mint, icy mint, grapefruit, caramel, orgeat, violet, rose, banana...)	
Jus de Fruits (Fruit Juice)(25cl)	4,20 €
(orange, pineapple, grapefruit, apples, apricot, strawberries, tomato, ACE ...)	

	½ Liter	1 Liter
Evian	3,10 €	4,40 €
Badoit / San Pellégrino	3,60 €	4,80 €

WINE MENU

Red Wines

½ Bottle (37,5cl) | Bottle (75cl) | By the Glass(12cl)

Chinon Clément Martin AOC (Domaine du Puy Rigault/ Jean-Louis Page) 13°		20,50 €	
Chinon Cuvée Domaine AOC (Domaine de La Semellerie/ Kevin Delalande) 13°	12,50 €	21,50 €	
Chinon Cuvée <u>Vieilles Vignes</u> AOP Domaine du Puy Rigault/ Jean-Louis Page) 13°		24,50 €	4,90 €
Chinon Cuvée <u>Vieilles Vignes</u> Kévin AOC (Domaine de La Semellerie/ Kevin Delalande) 13°		24,50 €	4,90 €
St Nicolas de Bourgueil AOC (Un Franc Succès/ Les Vins d'Azél) 12,5 °	12,50 €	23,50 €	4,70 €
St Nicolas de Bourgueil Vieilles Vignes AOC (Domaine de La Perrée / Les Vins d'Azél) 13°		27,50 €	5,10 €
Saumur Champigny AOC (La Seigneurie/ Alban Foucher) 12,5°	12,00 €	23,50 €	4,70 €
Saumur Champigny Vieilles Vignes à Pierrot AOC (La Seigneurie/ Alban Foucher) 13°		25,80 €	5,10 €
Chilien Gato Negro DO (Cabernet Sauvignon) 13°		23,40 €	4,60 €
Démon Noir IGP (Merlot & Malbec) 12,5°		24,80 €	5,10 €
Bistrot Chic IGP (Syrah. Marselan - Pays D'OC) 14°		23,20 €	4,80 €
Château Lavillote Saint-Estèphe (Grand Vin du Médoc) 13°		45,00 €	

Our Wines of the Moment (Ask a waiter for advice)

Wine in a Pitcher & by the glass

	¼Pitcher(25cl)	 ½Pitcher(50cl)	 By the glass(12cl)
Chinon Rouge AOP (Vincent Naulet) 14°	5,20 €	7,70 €	3,20€
Chinon Rosé AOP (Vincent Naulet) 12.5°	5,20 €	7,70 €	3,20€
Anjou Rouge AOP (Domaine des Hautes Ouches/ Jean-Louis Lhumeau) 12.5°	5,20 €	7,70 €	3,20 €
Rosé d'Anjou AOP (Domaine des Hautes Ouches/ Jean-Louis Lhumeau) 12.5°	5,20 €	7,70 €	3,20 €

Our Ciders Val de Rance

	½ Pitcher(50cl)	Bottle (75cl)	By the Glass(25cl)
Cidre Brut (5°)	6,50 €	10,50 €	3,30 €
Cidre Doux (2,5°)	6,50 €	10,50 €	3,30 €

Rosé Wine

	½ Bottle (37,5 cl)	Bottle (75cl)	By the Glass(12cl)
Chinon AOP (Domaine du Puy Rigault/Jean-Louis Page) 12,5°		20,80 €	
Chinon AOC (Domaine de La Semellerie/ Kevin Delalande) 12,5°	11,80 €	21,20 €	
Bourgueil Demoiselles AOC (Domaine de La perrée/ Les Vins d'Azél) 12,5°		22,40 €	4,90 €
Chilien Gato Negro DO (Cabernet Sauvignon) 12,5°		23,10 €	
Côte de Provence AOC/IGP 13,5°		21,60 €	
Rosé d'Anjou (1/2 sec) AOP 11°		21,80 €	

White Wine

	Bottle (75cl)	 	By the glass(12cl)
Chinon / Chenin ACC (Domaine de La Semellerie/ Kevin Delalande) 12,5°	22,60 €		4,90 €
Chilien Gato Negro DO (Sauvignon Blanc) 12°	22,10 €		
Cheverny AOC (Sauvignon/Chardonnay) 13°	23,40 €		4,90 €
Coteaux de l'Aubace AOP (Vin Blanc Liqueureux / Domaine Dittièrre - Vauchretien 49) 13°			6,70 €
Coteaux du Layon AOC (Vin Blanc Liqueureux / Domaine Dittièrre) 11,5°	27,50 €		6,40 €
		Bottle (50cl)	
Coteaux de Saumur AOP (Vin Blanc Liqueureux/ La Seigneurie - Saumur 49) 12,5°		24,70 €	

Sparkling Wine (Veuve Amiot)

	½ Bottle (37,5cl)	 	Bottle (75cl)	 	By the Glass(12cl)
Cuvée Réservee (Crémant de Loire Brut)	10,80€		19,50€		3,50€

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It is forbidden to sell alcohol to minors under the age of 18.

Price including taxes, Service included

MENU

Please advise us on any dietary requirements or food allergies you may have.

We are humans with two arms and two legs. Despite the progress of Science & with the Best Will of the World, If everyone arrives at the same time, We can't all serve you at the same time.

Thank you for your patience & understanding.

The Team of the Heroz'O

Our salads and compounds

Salade verte <i>As an accompaniment to a dish</i>	2,50 €
César Salad, Tomatoes, Chicken, Onions, Garlic croutons, Parmesan shavings	11,20 €
Chavroux Salad, Tomatoes, Goat Cheese Toast, Hard-boiled Egg	11,50 €
Catalane Salad, Tomatoes, Peppers, Onions, Olives, Mozzarella balls, Chorizo, Fried egg	11,50 €
Italienne Salad, Candied tomatoes, Cured ham, Parmesan shavings, Goat cheese toast	12,50 €
Estivale Twisted Pasta, Marinated Chicken with Lemon & Thyme/ Peppers/ Tomatoes/ Feta, Black Olives, Cucumber, Chopped Mint.	12,90 €
Gourmande Salad, Tomatoes, Grilled bacon, Onions, Hard-boiled egg, Warm potatoes, Rillons, Goat cheese toast/ Honey	14,70 €
Océane Salad, Tomatoes, Warm Potato, Smoked Salmon, Avocado, Corn, Yogurt Sauce	14,90 €
Prestige Salad, Tomatoes, Goat Cheese Toast, Smoked Salmon Toast, Foie Gras Toast, Cucumber	16,10 €

+1,50 € extra per additional garnish Garnish Salad,

+ 3,00 € extra per additional garnish for Foie Gras, Smoked Breast, Scallops

Appetizer

Plate of 3 cheese	5,50 €
Small plate of mixed cheese & cold cuts (2 Persons)	6,10 €
Plate of mixed cheese & cold cuts (3-4 Persons)	11,90 €
Plate of Foie gras & grilled toasts	14.50 €

Pizzas

Tomato & Cheese Based Dishes

	Medium (22cm)	Large (28cm)
REINE Ham, mushrooms, anchovies, oregano	8,40 €	10,90 €
NAPOLITAINE Ground beef, Oregano	8,40 €	10,90 €
AMERICAINE Ketchup, Barbecue Sauce, Ground beef, Cheddar, Diced bacon, French fries, Oregano	8,70 €	10,90 €
QUATRE FROMAGES Gorgonzola, Goat, Gruyère, Oregano	8,70 €	11,30 €
L'ANGLAISE Bacon, Pineapple, 'Comté' cheese, Egg, Oregano	9,20 €	11,90 €
INDIENNE Chicken, Potatoes, Onions, Curry, Oregano	9,20 €	11,90 €
SIRÈNE Tuna, Onions, Egg, Olives, Oregano	9,20 €	11,90 €
QUATRE SAISONS Artichokes, Mushrooms, Onions, Peppers, Anchovies, Oregano	9,20 €	11,90 €
FERIA Merguez, Chorizo, Onions, Peppers, Oregano	9,20 €	11,90 €
CHAMPÊTRE Ham, Bacon, Onions, Mushrooms, Parsley, Oregano	9,20 €	11,90 €
ESPAGNOLE Tuna, Chorizo, Onions, Olives, Oregano	10,30 €	12,90 €
MANZANA Chicken, Apple, Honey, Goat, Oregano	10,30 €	12,90 €
KEBAB Kebab strips, Potato, White sauce, Onions, Oregano	10,30 €	12,90 €
CHARCUTIÈRE Ham, Bacon, Rillons, 'Andouille' Smoked sausage, Onions, Oregano	11,50 €	14,50 €

MEXICAINE 11,50 € 14,50 €
Chicken, Merguez, Ground Beef, Cayenne Pepper, Onions, Peppers, Oregano

Sour Cream & Cheese Based Dishes

	Medium(22cm)	Large (28cm)
CHÈVRE-MIEL Goat cheese, Honey, Bacon, Oregano	8,50 €	11,20 €
CARBONARA Tomato + Cream, Cheese, Bacon, Onions, Egg, Oregano	8,80 €	11,50€
ROQUETTE Cured ham, Cherry Tomato, Parmesan shavings, Salad Rocket, Oregano	10,30 €	13,00€
MARÉE Seafood Cocktail, Parsley, Oregano	10,30 €	13,00 €
CHARMILLE Smoked Salmon, Onions, Oregano	10,30 €	13,00 €
L'HÉROZ'O Merguez, Bacon, Honey, Onions, Peppers, Oregano	10,50 €	13,00 €
SAVOYARDE Potatoes, Diced Bacon, Onions, Reblochon Cheese, Egg, Oregano	10,50 €	13,00 €
RACLETTE Potato, Diced bacon, White ham, Chorizo, Bacon, Onions, Raclette Cheese, Oregano	10,50 €	13,00 €
CHAUMIÈRE Ham, Mushrooms, Goat cheese, Egg, Pepper 5 berries, Oregano	10,50 €	13,00 €
COCHONAILLE 'Andouille' Smoked sausage, Rustique cheese, Potato, Onions, Oregano	10,80 €	14,00 €
POSÉIDON Scallops, Mushrooms, Parsley, Shallots, Oregano	10,80 €	14,00 €
RUSTIQUE Chicken, Apple, Camembert, Onions, Oregano, (Optional Calvados buckling)	10,80 €	14,00 €
AUTOMNALE Smoked duck breast, 'Andouille' Smoked sausage, Roquefort, Pear, Walnuts, Oregano	11,50 €	14,50 €
PÉRIGOURDINE Smoked breast, Foie Gras, Onions, Mushrooms, Apple, Oregano	12,90 €	16,90 €

+ 1,50 € extra per additional garnish

+ 3,00 € extra per additional garnish for Foie Gras, Smoked Breast, Scallops)

Speciality « La Patatose »

Minced Meat accompanied by Potato way «Patatose» and a sauce. All our sauces are homemade, our meat (from the European Union) is prepared by us ..

Be patient because these dishes are long in preparation and will make you wait about twenty minutes depending on the cooking of your meat and of the progress of the indoor service ... Thank you!

Fromagère	19,10 €
Minced Cured ham, Mini Potatoes, 3 Cheese Sauce	
Carnivore	23,20 €
Minced Beef (approx. 200gr), Mini Potatoes, Roquefort sauce	
Poularde	23,20 €
Sliced Chicken Fillet, Mini Potatoes, Mushroom Sauce	
Bellimontoise	23,20 €
Minced Beef Meat (approx. 200gr), Mini Potatoes, Gravy 5-berry pepper Sauce	
Suprême	26,50 €
Minced Duck Breast (approx. 350gr), Mini Potatoes, Foie Gras Sauce	

Remember to report the cooking of your meat when ordering...

Grilled Meats

Pavé de Bœuf (200gr)	21,10 €
Served with French fries, Salad and tomatoes + 1 Sauce of your choice (Excluding Foie gras sauce)	
Magret de Canard (300gr)	24,20 €
Served with French fries, Salad and tomatoes + 1 Sauce of your choice (Excluding Foie gras sauce)	
Steak Haché de Bœuf (150gr)	14,10 €
Served with French fries, Salad and tomatoes	
Pièce du Boucher (150gr)	19,00 €
Served with French fries, Salad and tomatoes + 1 Sauce of your choice (Excluding Foie gras sauce)	

Homemade Sauce :

- Roquefort, Pepper 5 Berries, Sherry, Mushrooms, Bearnaise 2,00 €
- Foie Gras 3,00 €

For a change of ingredient in the dish 2,00 €

Bowl of French Fries 3,90 €

Rare: One way, one way...just entered on each side

Medium Rare: Cooking on each side with a medium still blood red

Medium : Complete cooking of your meat that contains «almost» more of blood

Medium Well: Complete cooking of your meat outside as inside

Homemade Burgers

Cheeseburger 12,90 €

Bread buns, Ketchup sauce, Steak Minced meat VBF (fresh 150gr), Tomatoes, Salad, Onions, Cheddar, Served with French Fries, Salad and tomatoes

Hamburger Classique (Except Thursday at Noon) 14,90 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, Steak Minced meat fresh VBF (fresh 150gr), Served with French Fries, Salad and tomatoes

Le Maxi Burger 18,20 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, Double Steak Minced meat fresh VBF (fresh 2x150gr), Served with French Fries, Salad and tomatoes

« Le Morzinois » - Hamburger of Potato Patties 18,50 €

2 Potato patties, Salad, Tomatoes, Onions, Reblochon, Steak Minced meat fresh VBF (150gr), Served with a Vegetable Salad

Warrior Burger 21,50 €

Bread buns, Salad, Tomatoes, Onions, Burger sauce, Cheddar, DOUBLE Steak Minced meat fresh VBF (*fresh 2x150gr) + 1 Steak* OR 1 Potato pattie, Served with French Fries, Salad and tomatoes

Buckwheat Crepe, Salted Crepe

Until the beginning of the 20th century La Galette Bretonne occupied a place of choice in the Breton food tradition. It was indeed the main the basic diet of the rural population. It was eaten dry, without topping or only buttered. At that time, the Breton galette was prepared on a metal plate, («bilig» in Breton), cooked in the hearth of the fireplace. In order to offer you a quality product, all our cakes are handmade and made by the minute...

Classic

Compleète 8,10 €

Ham, Gruyère, Egg

Royale 8,40 €

Ham, Gruyère, Egg , Goat cheese

Cheese

Mine Bleue 6,90 €

Roquefort sauce, Gruyere cheese, Nuts

Fondante 8,30 €

Gruyere , Raclette, Goat cheese, Roquefort sauce, Rocket salad

From the Sea

Pescados 9,30 €

Tuna, Raclette cheese, Chive cream, Gruyere cheese, Egg, Rocket salad, Avocado

Saint Malo 11,20 €

Seafood cocktail, Sour cream, Parsley butter, Mushrooms

Saint Jacques 11,30 €

Scallops, Sour cream and chives, Mushrooms, Gruyere cheese

Meaty

Buffalo 9,20 €

Ground Beef, Gruyere cheese, Egg, Cream Chives, Pepper 5 Berries

Castel 11,20 €

Minced steak, Gruyère cheese, scrambled egg, parsley, fresh tomato, raw mushrooms

Limousine 11,20 €

'Andouille' Smoke Sausage, White ham, Bacon, Chorizo, Gruyere cheese, Egg

The Special Ones

Fraicheur	9,20 €
Country ham, Dried tomatoes, Parmesan shavings, Rocket salad, Gruyere cheese	
Super Forestière	11,00 €
Diced bacon, Mushrooms, Chive cream, Gruyere cheese, Egg, Parsley	
Pèlerine	11,30 €
Diced bacon, Potato, Onions, Raclette, Gruyere cheese, Sour cream, Egg	
Troglodyte	11,30 €
White Ham, Gruyère, Egg, Raw Mushrooms, Cream, Goat cheese, Pepper 5 Berries	
Végétarienne	11,50 €
Seasonal Vegetables, Mushrooms, Gruyère, Egg	
Landaise	12,90 €
Smoked Duck Breast, Fried Onions, Apple, Foie Gras, Cured ham, Gruyere cheese	
+ 1,50 € extra per additional garnish	
+ 3,00 € extra per additional garnish for Foie Gras, Smoked Breast, Scallops	

For Kids (Served up to 12 years)

1 Dish per kid OR 1 Drink OR 1 French Fries Plate

Jambon – Frites Ham - French Fries	6,70 €
Steak Haché – Frites Steak – French Fries	7,50 €
Cheeseburger - Frites Pain Bun's, Fromage, Steak Haché, Ketchup	8,90 €
Mini pizza Reine Tomato, Ham, Mushrooms, Cheese, Oregano	7,90 €
Mini pizza Napolitaine Tomato, Ground beef, Cheese, Oregano	7,90 €
Mini pizza 4 Fromages Tomato, Blue, Goat cheese, Gruyère, Cheese, Oregano	7,90 €
Chicken Nuggets (x6)	7,90 €
Assiette de Frites	3,90 €

Kids Menu 9,90 €

Jambon – Frites

ou CheeseBurger - French fries (Bun's bread, Cheese, Minced steak, Ketchup)

ou Steak – French Fries

ou Mini Pizza Reine (Tomato, Ham, Mushrooms, Cheese, Oregano)

ou Mini Pizza Napolitaine (Tomato, Ground beef, Cheese, oregano)

ou Mini Pizza 4 Fromages (Tomato, Blue, Goat, Gruyère, Cheese, Oregano)

ou Galette Complète (Black wheat galette, Egg, Gruyère, White ham)

ou Chicken Nuggets (x6)

+

1Fruit Juice (Pomme ou Orange)

ou 1 Mini Coca-Cola / Ice Tea / Orangina (15cl)

ou 1 Water syrup

+

2 Scoops of ice cream

ou 1 Sugar Crepe

+ 1,00 € extra per additional garnish

ou 1 Chocolate* Crepe (*homemade)

+ 1,50 € extra Kid's Drink

DESSERTS

Our Sweet Pancakes

Sucre / Nature	3,50 €
Cicine Lemon Juice, sugar	4,20 €
Beurre Sucre Salted butter with Guérande salt, Sugar	4,70 €
Amandine Salted butter with Guérande salt, Sugar	5,50 €
Duo Homemade Hot chocolate sauce, Caramel sauce	6,20 €
Ancellus Caramel cream with Guérande salt, Almonds	6,70 €
Chocoline Homemade Hot chocolate sauce	5,50 €
Ferrella Homemade Hot chocolate sauce, 1 Scoop of Praline ice cream, Crunchy praline	7,20 €
Jour & Nuit Homemade Hot chocolate sauce, Sweet whipped cream	7,20 €
Martinique Banana or Pineapple, Homemade Hot chocolate sauce, Sweet whipped cream	7,70 €
Babouchka Banana, Hot chocolate, Rum raisins, 1 Scoop of Vanilla ice Cream, Sweet Whipped Cream, Almonds	8,20 €
Pithiviers Almond cream, Rum, Almonds	7,00 €
Normande Homemade Caramel Apples (done at the minute), Rum raisins, a Scoop of Vanilla Ice Cream (optional calvados buckling +1.50€)	8,50 €
Flambée Buckling of Grand-Marnier <u>or</u> Calvados <u>or</u> Rum <u>or</u> Cointreau	7,20 €

Other Desserts

Fraises au Sucre (within season) - Sugar Strawberries	5,70 €
Irish Coffee Our Way Cane sugar syrup , Whisky, Hot Coffee, Sweet Whipped Cream	7,40 €
Mini Profiteroles Maison Two Puffs garnished by one Scoop of Vanilla Ice cream each, Sweet Whipped Cream	6,10 €
Profiteroles Maison 3 Puffs Garnished by one Scoop of Vanilla ice Cream each, Sweet Whipped Cream	7,80 €
Dessert of the day	5,80 €
Fondant Au Chocolat Noir Melting heart and Custard	6,20€

With Alcohol

Colonel 2 Scoops of Lemon Ice Cream, Vodka	8,40 €
Coupe Du Centre 2 Scoops of Choco-Mint Ice cream, Get 27	8,40 €
Coupe Mojito 2 Scoops of Lemon Ice cream, Rum, Mint	8,40 €

Extra Ingredients in your desserts: + 1,50 €

Off of Ice Cream Scoops: + 2,80€

Our choux pastry is homemade, as well as our sweet whipped cream, chocolate sauce, pancake batter

Classics

Dame Blanche 2 Scoops of Vanilla Ice Cream, Hot Chocolate sauce, Sweet Whipped Cream, Almonds	7,80 €
Bounty 2 Scoops, 1 Chocolate and 1 coconut Ice Cream, Hot Chocolate Sauce, Sweet Whipped Cream, Almonds	7,80 €
Café Liégeois 2 Scoops of Coffee Ice Cream, Coffee coulis, Sweet Whipped Cream, Crunchy praline	7,80 €

Chocolat Liégeois 7,80 €

2 Scoops of Chocolate Ice Cream, Hot Chocolate Sauce, Sweet Whipped Cream, Chocolate glitter

Caramel Liégeois 7,80 €

2 Scoops of Caramel Ice Cream, caramel coulis, Sweet Whipped Cream, Crunchy praline

Sneakers 8,00 €

2 Scoops of Chocolate and Vanilla Ice Cream, Hot Chocolate Sauce, Sweet Whipped Cream, Crunchy praline

Coupe After Eight 7,50 €

2 Scoops of Chocolate mint Ice Cream, Hot Chocolate Sauce, Sweet Whipped Cream, Almonds

Fruity Ice Cream Cups

PECHE ou FRAISE * (within season*) Melba 7,80 €

2 Scoops of Vanilla Ice Cream, Strawberry or Peach bits, Strawberry coulis, Sweet whipped cream, Almonds

Poire Belle Hélène 7,80€

2 Scoops of Vanilla ice cream, Pear bits, Hot chocolate , Sweet whipped cream, Almonds

Guadeloupe 7,80 €

3 Scoops of vanilla, Lemon and Coconut Ice cream, Banana or Pineapple bits, Raspberry Sirup , Sweet Whipped cream, Almonds

Sundae Ananas 7,80 €

2 Scoops of vanilla ice cream, Pineapple bits, Pineapple juice , Sweet whipped cream, Almonds

Coupe Tropicale 7,80 €

2 Scoops of Coconut and Mango Ice cream, Pineapple bits, Rum sirup , Sweet Whipped Cream, Almonds

Banana Split A Notre Façon 8,20 €

3 Scoops of vanilla, strawberry and chocolate Ice Cream, Banana bits, Hot chocolate , Sweet Whipped Cream, Chocolate glitter

Normal Ice Cream Cups

1 Scoop Ice Cream Cup 2,80 €

2 Scoop Ice Cream Cup 5,20 €

3 Scoop Ice Cream Cup 7,10 €

Our Flavours: Vanilla, Chocolate, Coffee, Hazelnut, Pistachio, Caramel, Mint/chocolate, Strawberry, Green lime, Blackcurrant, Raspberry, Pear, Passion, Coconut, Rum Raisin..

3 Cheese Plate 5,50 €

Hot Drinks

Café Ou Thé Ou Chocolat Gourmand 7,80€

Gourmet Coffee or Tea or Chocolate - Accompanied by its 5 Small desserts

Mini Café Ou Thé Ou Chocolat Gourmand 5,90 €

Small Gourmet Coffee or Tea or Chocolate - Accompanied by its 3 Small Desserts

Gangbang 7,40 €

1 Scoop of Vanilla Ice Cream, (2cl) 1 Digestive of your choice*, Sweet Whipped Cream & a Coffee to mix alongside it.

Café / Déca 1,60 €

Café crème / au lait / allongé 1,80 €

Grand Café 3,00 €

Grand Chocolat 3,20 €

Thé/Infusion (Dammann) 2,70 €

Café ou Chocolat Viennois 4,60 €

Digestive

Get 27 / Get 31 (4cl) 5,80 €

Crème de Whisky (4cl) 5,20 €

Cognac (4cl) /Cognac à l'Amande (4cl) 6,90 €

Calvados (4cl) / Mandarine Impériale (4cl) 6,90 €

Poire / Mirabelle (4cl/ Eau de Vie) 6,90 €

Cointreau (4cl) 6,90 €

Grand Marnier (4cl) 6,90 €

Armagnac (4cl) 6,90 €

Shooter (2cl) (Flavour depends on the mood of the moment) 2,00 €