

BISTROT



To snack !

Oysters n°3 of Bricqueville sur Mer

- The 6 12.00 €
- The 9 18.00 €
- The 12 24.00 €

Boards

- The charcuterie board 14.00 €
- The charcuterie board with cheese 16.00 €

Marinated salmon Ô Gayot

16.00 €

Salad and toasts

A slice of duck Foie Gras (60gr)

21.00 €

Marinated with Pommeau, with toast

Half slice of duck Foie Gras (30gr)

15.00 €

Marinated with Pommeau, with toast

The box of Sardines to share Ramon Peña

13.50 €

Chiffonnades

Manual machine cut

- | | 50 g | 100 g |
|------------------------|---------|---------|
| • Ham on the bone : | 4.00 € | 8.00 € |
| • Aoste ham : | 6.50 € | 13.00 € |
| • Serrano ham : | 6.50 € | 13.00 € |
| • Ibérico Belota Ham : | 11.00 € | 24.00 € |



Our dishes are likely to contain food allergens (List at the end of the menu).

Net price, service included

Menu Option

A starter + main course **or** main course + dessert : **28.00€**

A starter + Main course + dessert : **34.00€**

Served from Tuesday evening to Saturday lunch inclusive / Except public holidays

Starters

Starter of the day

Caponata / Variation of Sardines / Tomato Coulis

Focaccia / Eggplant caviar / Tuna tataki

Dish

Dish of the day

*Fillet of sea bream with spices / Potato pulp with olive oil, herbs & citrus
vignaignette*

Braised veal breast and sweetbreads / Vegetables with herbs

Desserts

Dessert of the day

Poached Peach in rosé wine with light cream of Petit Suisse

Strawberry Tartare with Tarragon emulsion

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« La Carte » Menu

Starters

The Ô Gayot soft boiled egg  * 12.00 €

Cream of mushrooms / parmesan shavings / cured ham
(Plat végétarien, sans les copeaux de jambon sec)
(Vegetarian option without the cured ham)

Caponata 12.00 €

Variation of Sardines with Tomato Coulis

Focaccia 12.00 €

Eggplant caviar / Tuna tataki

Gnocchi with pesto * 14.00 €

condiments: tomatoes, olives, truffle ham

Oysters n°3 of Bricqueville sur Mer

- The 6 12.00 €
- The 9 18.00 €
- The 12 24.00 €


The slice of duck Foie Gras (60gr) 21.00 €

Marinated with Pommeau, with toast

Half slice of duck Foie Gras (30gr) 15.00 €

Marinated with Pommeau, with toast



 Our speciality

* Speciality for vegetarians

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« La Carte » Menu

Mains Courses

Fillet of sea bream with spices 21.00 €
Potato pulp with olive oil, herbs & citrus vinaigrette

Braised veal breast and sweetbreads 21.00 €
Vegetables with herbs

Normandy Beef sirloin (180g) 21.00 €
Homemade chips

Normandy steak tartare (raw beef) ♥
Cut by hand, Ô Gayot style
Home chips

- The 180 g : 21.00 €
- The 250 g : 24.00 €

Andouillette AAAAA (grilled pork intestines) ♥ 25.00 €
Traditional mustard sauce / Homemade chips
Cooking : 20 minutes

Vegetable palette * 17.00 €
Seasonal vegetables

Vegetarian Burger * 20.00 €
Homemade bread / tomato sauce / Mushrooms

Burger Ô Gayot 20.00 €
Homemade bread / confit duck leg / smoked breast / mimolette / cranberries / onions with Espelette pepper
Cooking : 20 minutes




- ♥ Our speciality
* Speciality for vegetarians

« La Carte » Menu

Cheese

Plate of Cheese 6.00 €

Desserts

The shortbread  8.00 €
Caramel ice cream / whipped cream / caramel coulis

Strawberry tartare 8.00 €
Tarragon emulsion

Poached Peach in Rosé Wine 8.00 €
Light Cream of Petit Suisse

The white Lady 8.00 €
Vanilla ice cream with chocolate and whipped cream

Coffee or chocolate « Liégeois » 8.00 €

Ice cream*
• 3 scoops 7.00 €
• 2 scoops 4.50 €

* Our different flavors ...

Ice cream : Coffee, chocolate, vanilla, caramel, strawberry, pistachio

Sorbets : Blackcurrant, lemon, raspberry, green apple

 Our speciality

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Children's menu

For children under 12

9.50 €

(Excluding drinks)

The mains

Hamburger Ô Gayot

or

Steak

or

Fish

Pasta

or

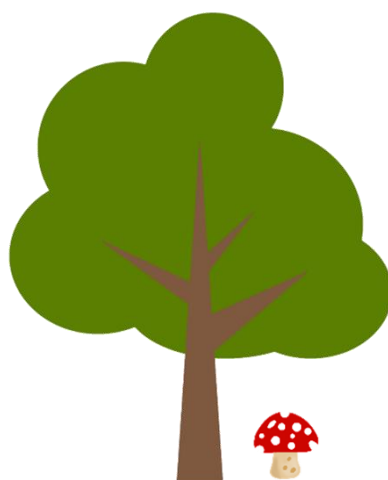
Homemade chips

the desserts

Ice cream

or

Chocolate mousse



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- **Cereals containing gluten** (wheat, rye, barley, oats, spelled, Kamut or hybridized strains) and products made from these cereals
- **Crustaceans** and crustacean products
- **Eggs** and egg products
- **Fish** and fish products
- **Peanuts** and peanut products
- **Soy** and soy products
- **Milk** and milk products (including lactose and raw milk)
- **Nuts** (almonds, hazelnuts, walnuts, nuts : cashew, pecan, macadamia, from Brazil, from Queensland, pistachios) and products made from these fruits)
- **Celery** and celery products
- **Mustard** and mustard products
- **Sesame seeds** and sesame seed products
- **Sulfur dioxide** and sulphites in a concentration of more than 10mg/kg or 10mg/l (expressed in SO₂)
- **Lupine** and lupine products
- **Molluscs** and products made from molluscs