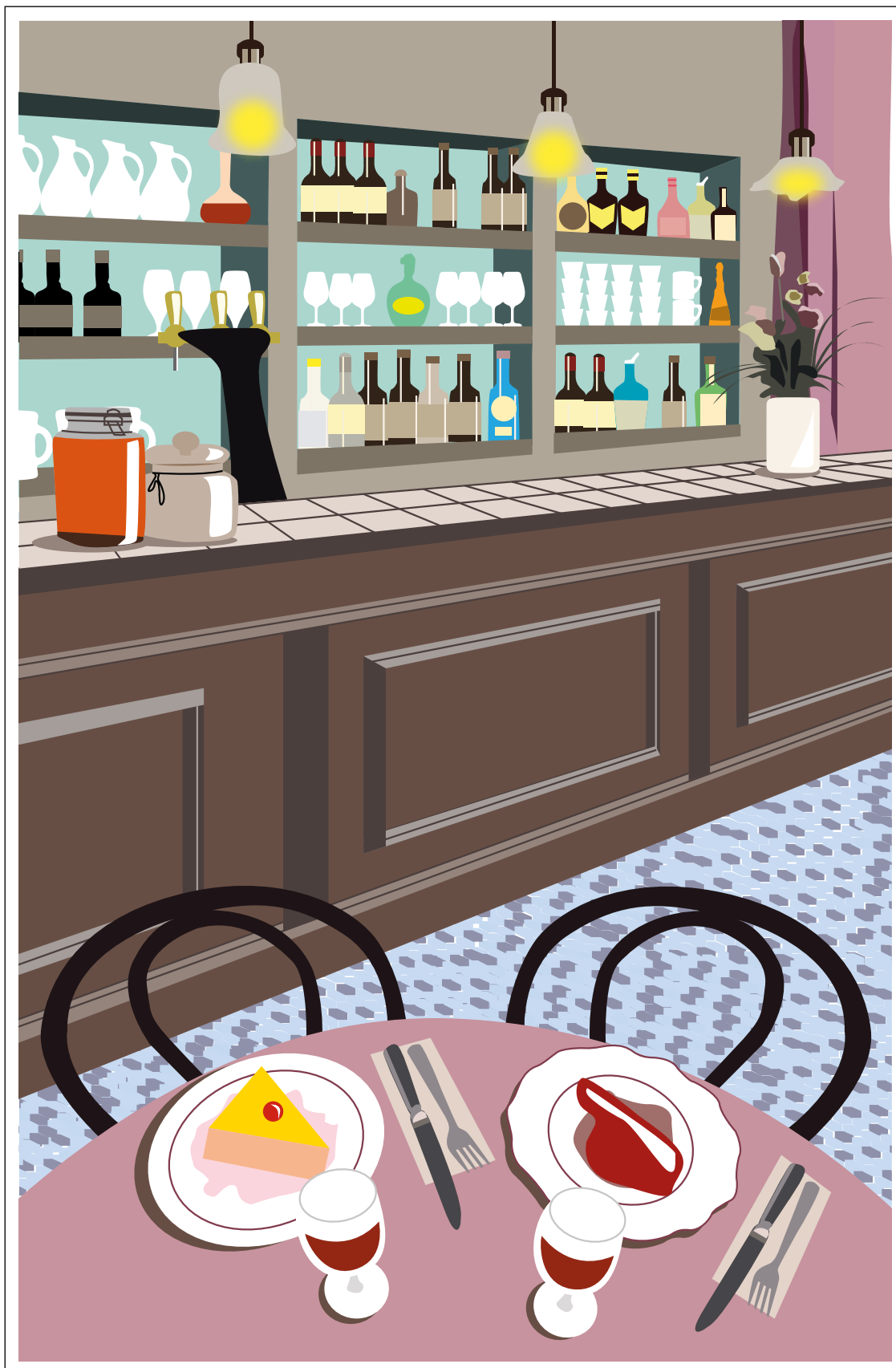


MAISON LA POTERNE

Cosy place



Spring/Summer 2025 menu

DRINKS

APERITIFS

Homemade Negroni (6cl)	6,50
♥ Pastis du Verger (4cl)	4,50
Martini white or red (6cl)	4,50
Muscat (6cl)	4,50
White lillet (6cl)	4,50
Suze (6cl)	4,50
Pommeau (6cl)	4,50
Façon kir (12cl)	5
Norman kir (12cl)	5,50
Royal Kir (12cl)	11
Glass of champagne Anthony Betouzet (12cl)	10
♥ Glass of champagne Deutz (12cl)	13
Glass of bubbles alcohol free	6

	🍷 25cl	🍷 50cl
Grimbergen	5	9
1664	4	7,50
♥ Embuscade caennaise	5,50	10
Picon Bière	6	9,50
Monaco	4,50	8
Shandy	4	7,50

BOTTLED BEER

Desperados 5,9° (33cl)	5,90
1664 sans alcool 0° (33cl)	5,90

LOCAL BOTTLED BEERS

L'Escale lager 5,5° (33cl)	6,90
L'Escale white 5,5° (33cl)	6,90
L'Escale amber ale 7,1° (33cl)	6,90
L'Escale IPA 6,5° (33cl)	6,90

SOFTS

Coke (33cl)	3,90
Coke zero (33cl)	3,90
Limonade (25cl)	3,90
Orangina (25cl)	3,90
♥ Homemade ice tea	5
Ice tea (25cl)	3,90
London Essence indian tonic (20cl)	4,50
London Essence pomelo and rosemary (20cl)	4,50
London Essence blood orange and elderflower (20cl)	4,50
Fruits juices bio (20cl)	4,50
APPLE, ORANGE, PINEAPPLE, APRICOT, TOMATO	
Water syrup (30cl)	3
GRENADINE, STRAWBERRY, MINT, LEMON, PEACH, CHERRY, VIOLET	
Limonade with syrup (25cl)	3,90
GRENADINE, STRAWBERRY, MINT, LEMON, PEACH, CHERRY, VIOLET	

MINERAL WATER

Still or sparkling water (50cl)	4,50
Still or sparkling water (1l)	6,50

COFFEE SHOP

Espresso or Decaffeinated espresso	2,50
Hazelnut coffee	2,80
Double espresso	4,50
Hot chocolate	4,50
Cappuccino	5
Cream coffee	4,50
Latte coffee	5,50
Viennese coffee or chocolate	5,90
Irish coffee <i>Variation calvados or baileys</i>	9
Tea	4,50
CEYLON, EARL GREY, MINT GREEN, RED FRUITS	
Infusions	4,50
MINT VERBENA, BASSWOOD	
♥ Ice coffee	5,90

MIXOLOGIES

LONG DRINK (20cl)	
Et glou et glou et glou!	9,50
Spritz	
APEROL, PROSECCO, SPARKLING WATER, LEMON, ORANGE	
♥ Norman Spritz	
APEROL, CIDER, SPARKLING WATER, LEMON, ORANGE	
Saint-Germain Spritz	
ELDERFLOWER LIQUOR ST GERMAIN, PROSECCO, SPARKLING WATER, LEMON	
Cuba Libre	
CUBAN RUM, COKE, LIME, CANE SUGAR	
Mojito	
CUBAN RUM, FRESH MINT, LIME, BROWN SUGAR, SPARKLING WATER	
Piña Colada	
CUBAN RUM, PINEAPPLE JUICE, COCONUT SYRUP	
♥ Porn Star Martini	
VODKA, PASSION FRUIT PUREE, VANILLA SYRUP, CHAMPAGNE SHOT	
Floral Bath	
GIN G'VINE, SAINT GERMAIN, BASILIC SYRUP, HONEY, WHITE EGG, EDELFLOWER	
♥ Crème Brûlée	
VODKA, SYRUP VANILLA, BAILEYS, EGG WHITE, MILK, SUGAR	

♥ : Total crush
Prices are in €, service included. VAT on non-alcoholic drinks: 10% - VAT on alcoholic drinks: 20% Alcohol is dangerous for your health drink responsibly

Normandy Mule	
CALVADOS, GINGER BEER, CANE SUGAR AND LIME	
♥ Marseille mule	
LOCAL PASTIS DU VERGER, GINGER BEER, CANE SUGAR AND LIME	
Mules <i>Variation vodka, gin or cuban rum</i>	
ALCOHOL, GINGER BEER, CANE SUGAR, LIME	
Basil Smash	
LOCAL GIN C'EST NOUS, BASIL SYRUP, CANE SUGAR, LIME, TONIC	
♥ A midnight swim	
CUBAN RUM, COCONUT SYRUP, CURAÇAO, LEMON, PINEAPPLE JUICE	

SHORT DRINK (8cl)	
Less in the glass but more booze	9,50

Margarita	
TEQUILA, COINTREAU, LIME	
Daiquiri	
CUBAN RUM, LIME, CANE SUGAR	
Caïpirinha	
CACHAÇA, CANE SUGAR, LIME	
Caïpiroska	
VODKA, CANE SUGAR, LIME	
Whisky Sour	
WHISKY, CANE SUGAR, EGG WHITE, ANGOSTURA, LIME	
♥ Espresso Martini	
VODKA, COFFEE LIQUOR, ESPRESSO SHOT, CANE SUGAR	

FOR A PERSONALIZED COCKTAIL
Feel free to ask our amazing barman

MOCKTAILS (20cl)

Virgin mojito	7,50
FRESH MINT, LIME, BROWN SUGAR, LIMONADE	
♥ Spritz out	7,50
BITTER JNPR 0°, ALCOHOL FREE CHAMPAGNE, SPARKLING WATER, LEMON, ORANGE	
♥ No-spresso Martini	8
JNPR 0°, ESPRESSO SHOT, MILK, VANILLA SYRUP	
♥ Passion Star Martini	8
ALCOHOL FREE GIN, PASSION FRUIT PUREE, VANILLA SYRUP, CHAMPAGNE FREE SHOT	
♥ Zero Mule	8
ALCOHOL FREE GIN, GINGER BEER, CANE SUGAR, LEMON	
Kiss	7
PINEAPPLE, LIME, APPLE, LIMONADE, VANILLA SYRUP	
Jolie môme	7
RASPBERRY PUREE, LIME, TONIC	
Virgin colada	7
PINAPPLE JUICE, COCONUT SYRUP	

VODKAS (4cl)

Zubrowka Pologne	5
C'est Nous Vodka de Normandie	6
Grey Goose France	8,50

GINs (4cl)

Bombay sapphire Royaume Uni	5
C'est nous de Normandie	6
G'Vine floraison France	6,90
Hendrick's Écosse	7
<i>With your gin</i> (20cl)	
London Essence indian tonic (20cl)	4,50
London Essence pomelo and rosemary (20cl)	4,50
London Essence blood orange and elderflower (20cl)	4,50

For more pleasure
DRIED LEMON, DRIED ORANGE, CINNAMON, PINK BERRIES

RHUMS (4cl)

Havana club, Anejo especial cuba	5,50
Diplomatico	10

WHISKIES (4cl)

ÉCOSSE : LES BLENDS	
Ballantine's	6
ÉCOSSE : HIGHLANDS	
Oban 14 ans	9
ÉCOSSE : JURA	
Isle of Jura 12 ans	9
ÉCOSSE : SPEYSIDE	
Cardhu 12 ans	9
Aberlour 10 ans	8
ÉCOSSE : ISLE OF ISLAY	
Ardbeg 5 ans	10
Lagavulin 16 ans	11
ÉTATS-UNIS	
Jack Daniel's Old n°7	7
JAPON	
Nikka	11
FRANCE	
Eddu Silver Bretagne	12

ALLERGENS : (1)Cereals containing gluten | (2)Crustaceans | (3)Eggs | (4)Fish
(5)Peanuts | (6)Soya | (7)Milk | (8)Nuts | (9)Celery | (10)Mustard | (11)Sesame seeds
(12)Sulphur dioxide | (13)Lupin | (14)Molluscs

Extra : coke, limonade, fruit juice, schweppes 1,50 euros - Extra syrup 0,50 euros

CARTE & MENUS

The more the messier !
The best comes to people
who can wait, it takes
25 to 35 mins in the oven.

LET'S START WITH

Fish balls slightly spicy sauce ^(1 3 4 6 7)	9,50
Delicious “Foie Gras” from Grandpa Jean-Charles with apple brandy, fruit chutney and artisanal brioche ^(1 12)	19,90
Roasteds Camemberts bar and breasticks ^(1 7) -  TRUFFLE ^(1 4 10) - BACON AND NUTS ^(1 8) -  GARLIC AND PROVENCE HERBS ⁽¹⁾ + LOCAL CHARCUTERIES 4,50€ <i>(don't be in a rush, this dish takes 10 mins in the oven)</i>	16,90 15,90 14,90
French onion soup ^(1 12 8)	10,90
Homemade terrine ^(1 12)	8,50
Marrow bone with salt and toasted bread ⁽¹⁾ <i>(don't be in a rush, this dish takes 15 mins in the oven)</i>	8,50
Gravlax salmon marinated with herbs and vodka C'est Nous, pink berries ^(4 7 12)	13,90
Fish rillettes ^(1 4 10)	9,50
Parsley butter snails ^(7 14) <i>(be aware 10 mins in the oven !)</i>	9,90 16,90
All is good in the pig ! Selection of charcuteries by François Lamarinier <i>(to snack / to devore + NORMAN CHEESE 4,50€)</i>	8,50 16,50
Welcome to France ^(2 3 7 10 12 14) <i>don't worry, we have bread and wine, if you don't like it...</i> 1 OYSTER, 2 PARSLEY BUTTER SNAILS, 3 BULOTS, 1 MARROW BONE, COLD TRIPES CUBES AND HOMEMADE FOIE GRAS + GLASS OF CHAMPAGNE 12CL 6,50€	23,90
Homemade smoked salmon tartar ^(4 6 10) <i>(to snack / to devore)</i>	13,90 18,90
Burrata with cherry tomatoes and garlic bread ^(1 7)	14,90
Jumbo shrimp soup, grated cheese and garlic mayonnaise ^(1 2 4 7 12)	13,90

SHELLFISH AND CRUSTACEANS

Depending on arrivals !

N°3 Oysters from our coasts ^(6 9 12) ⁽²⁾	14 18 22
Prawns and homemade mayonnaise per 9 ^(2 3 10)	9,50
Handfull of bulots (sea snails), homemade mayonnaise ^(2 3 10)	8,50
Prawns and bulots, homemade mayonnaise ⁽²⁾	11,90
Seafood for one person: 4 oysters, 5 prawns, sea snails ^(2 3 7 10)	23,90

FISH

Depending on arrivals !

Roasted salmon with sesam seeds, honey sauce and homemade mashed potatoes ^(4 6 7 11)	19,50
Sea's Choucroute ^(1 2 4 7 12 14) SALMON, WHITE FISH, PRAWN, MUSSELS DEPENDING ON ARRIVALS, CABBAGE AND WHITE BUTTER SAUCE	21,90
Mussels and homemade french fries ^(14 12) <i>(see our board or our lovely waiting staff)</i>	—

GIBLETS

Tripes Caen style from François Lemarinier (awards 2023/2024) homemade fries	18,90
Andouillette sausage, camembert cheese sauce and homemade french fries ⁽⁷⁾	17,90
Veal liver deglazed with raspberry vinegar, shallots and homemade mashed potatoes ⁽⁷⁾	17,90

MEAT

The famous beef tartare and homemade french fries ⁽⁶⁾	17,90
Homemade beef carpaccio, burrata cheese, green pesto, garlic bread croutons, and homemade fries ^(1 7)	19,90
Chicken, creamy camembert sauce and homemade fries ⁽⁷⁾	16,90
Rib steak 300g with choice of sauce*, homemade fries	28,90
Veal rib 300g with norman sauce and mashed potatoes ^(7 12)	24,90
Duck parmentier, salad ⁽⁷⁾	21,90

*CHOICE OF SAUCE: Pepper of Malabar ^(1|3|7|9|12) or béarnaise ^(3|7|12) or cream Camembert ^(1|7)

BURGER SHOP

We've got tat to do

Greasy fingers ^(1 7 11) BUNS, MINCED BEEF (150G), HOMEMADE CHEDDAR SAUCE, CHEF'S SECRET SAUCE, TOMATO, SALAD, GHERKIN, CANDIED ONIONS, HOMEMADE FRENCH FRIES	18,50
The "Big hungry" ^(1 7 11) BUNS, MINCED BEEF (150G), HOMEMADE CAMEMBERT SAUCE, CHEF'S SECRET SAUCE, TOMATO, SALAD, GHERKIN, CANDIED ONIONS, HOMEMADE FRENCH FRIES	18,50
"300g of happiness" ^(1 7 11) BUNS, DOUBLE MINCED BEEF, DOUBLE SLIDE BACON, DOUBLE HOMEMADE CHEDDAR SAUCE, CHEF'S SECRET SAUCE, TOMATO, SALAD, GHERKIN, CANDIED ONIONS, HOMEMADE FRENCH FRIES	22,50

 : vegetarian

MEAT'S ORIGINS: Beef, andouillette, veal, duck in France. Veal liver, chicken in UE.

EAT FOR 2, TO SHARE OR NOT!

Beef rib from France (at least 1 kg of delicious meat) and homemade fried (for 2 persons) ^(3 7 12) + ROASTED CAMEMBERT 8€ / + MARROW BONE COOKED IN THE OVEN 7,50€ + HOMEMADE SAUCES: BÉARNAISE ^(3 12) , GREEN PEPPER ^(7 8 12) , CAMEMBERT CHEESE ^(1 7) <i>The first round of sauces is for us then you will be charged 2 € for an extra sauce - no waste</i>	67,90
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SALADS AND VEGETARIAN DISHES

You are what you eat! So you are...

Fearful ^(1 6 7 10) LETTUCE, CHERRY TOMATOES, BACON, GOAT CHEESE TOASTS WITH HONEY, NUTS	15,90
 Cheeky ^(1 6 7 8 10 11) TOMATOES, MELON, BURRATA CHEESE, SEEDS MIX, GARLIC BREAD	17,50
Lover ^(6 7 10 12) 1/2 CAMEMBERT CHEESE WITH CIDER, POTATOES, CHARCUTERIES, GHERKIN, SALAD, CHERRY TOMATOES	16,90
Crawler ^(1 4 6 10 12) QUINOA, CUCUMBER, FIGS, RAISINS, DRIED APRICOTS, CITRUS AND SMOKED SALMON	17,90
 Wayward <i>Traditional Chakchouka</i> ^(3 7) EGGS, GREEN AND RED PEPPER, TOMATOES, GARLIC, FETA CHEESE, MIXED OF SPICES AND POTATOES	17,90

LIKE IF YOU WERE HOME

Starter, main or main, dessert - 22,90

Full Menu starter, main, dessert - 26,90

Goat cheese toasts with organic honey and nuts ^(1|7|8)
ae Homemade terrine ^(1|12)
ae Starter of the day

Chicken, cream camembert sauce and homemade fries ⁽⁷⁾
ae Salmon with a lemon creamy sauce
and homemade mashed potatoes ^(4|7) *
ae Piece of beef, Bearnaise sauce
and homemade french fries *

Chocolate mousse ^(7|8)
ae Floating island with custard ^(3|7|8)
ae Greedy coffee +2€ ^(3|7|8)

SO FRENCHY !

Starter, main or main, dessert - 25,90

Full Menu starter, main, dessert - 34,90

French onion soup ^(1|12|8)
ae Marrow bone with salt ⁽¹⁾
(don't be in a rush, this dish takes 15 mins in the oven)
ae Homemade fish rillettes ^(1|4|10)

Chef's famous Gratin* ^(7|10)
CHICKEN, BACON, WHOLE GRAIN MUSTARD, CAMEMBERT
CHEESE AND HOMEMADE FRENCH FRIES
ae Sea's Choucroute ^(1|2|4|7|12|14)
ae Beef tartare and homemade french fries ⁽⁶⁾

Homemade Teurgoule ^(7|8)
ae Brioche perdue with homemade salted butter
caramel and artisanal nuty ice cream ^(1|3|7|8)
ae Chocolate fondant, custard
and cookie daugh ice cream ^(1|3|7|8)

FOR THE GREEDY ONES

Full Menu starter, main, dessert - 39,90

Delicious "Foie Gras" from Grandpa
Jean-Charles with apple brandy ^(1|12)
ae Gravlax salmon marinated with herbs
and vodka C'est Nous, pink berries ^(4|7|12)
ae 6 Parsley butter snails ^(7|14)

Roasted with sesame seeds salmon,
honey sauce, homemade mashed potatoes ^(4|6|11|7)
ae Duck parmentier, salad ⁽⁷⁾
ae Rib steak 200g with green pepper
sauce, homemade fries ^(7|8|12)

ENJOY!

Choose any cheese or pudding on the menu
EXCEPT THE CHEESES TASTING PLATTER

SPOILED KIDS

Until 10 years old - 13,90

Organic apple juice or coke or limonade or syrup

Ham, ketchup and French fries
ae Fish of the day, lemon creamy and mashed potatoes ^(4|7)
ae Burger steak, ketchup and french fries + 1,50€

A scoop of ice cream of your choice ^(7|8)
VANILLA, CHOCOLATE, STRAWBERRY, SALTED BUTTER CARAMEL,
APPLE, LEMON, PISTACHIO AND MINT CHOCOLATE
ae Cottage cheese with red fruits coulis ^(7|8)

* SINGLE DISH 18,50

* SINGLE DISH 18,90

WINES & DIGESTIVES

WINES

WHITE WINES

LOIRE			
Muscadet sur lie AOC Domaine de l'Olivier			24,90
♥ Pouilly fumé AOP domaine Firmin Dezat	7	21,50	29,90
Sancerre AOP domaine Tassin			37,90
PAYS D'OC			
Chardonnay collection	5	17	25,90
IGP Domaine de Grezan			
♥ Moelleux IGP L'Inédit	6	18,90	26,90
BOURGOGNE			
♥ Saint Veran AOP Saint Claude	7,50	27,90	38,90
Chablis AOP La Chablisienne	8,50	29,90	42,90
Chablis 1er cru Beuroy			59,90
AOC Domaine du Verger			
Meursault AOP Nuiton Beaunoy			89,90

ROSÉS WINES

PAYS D'OC			
Gris de mes envies IGP Domaine de Grezan	6	18,90	26,90
PROVENCE			
Côte de Provence AOP Domaine de Lauzade			34,90
♥ Minuty Prestige rosé AOP			39,90

RED WINES

LOIRE			
♥ Saint Nicolas de Bourgueil AOP	6,50	21,90	27,90
vignoble de la Jarnoterie			
Chinon AOP Clos de la Lysardière			29,90
BEAUJOLAIS			
♥ Coteaux bourguignons AOP	6,50	23,90	29,90
Château de Pizay			
Brouilly AOP Les Pierreuses			35,90
BORDEAUX			
Côte de Bourg AOP	6	17,50	25,90
Château Tuileries Gouribon			
Montagne Saint-Émilion AOP			34,90
Château Croix Beausejour			
♥ Saint Emilion Grand Cru AOP	10		42,90
Château Haut Larguet			
Pessac Leognan AOC Cadet			49,90
de Larriwet Haut Brion			
♥ Saint Julien AOP Aspirant			65,90
de Beychevelle			
VALLÉE DU RHÔNE			
♥ Beaumes de Venise Bio AOP	7,90	28,90	39,90
Caroline Bonnefoy			
Saint Joseph AOP			44,90
Les Marches de Granit			
LANGUEDOC			
♥ Grés de Montpellier BIO AOP			36,90
Mas de Lunès			
BOURGOGNE			
Bourgogne Pinot noir AOP	8,50	29,90	39,90
Domaine Saint Germain			
♥ Mercurey Le Bois Lallier AOC			51,90
du Château Philippe le Hardi			
Gevrey Chambertin AOP Nuiton Beaunoy			89,90
Pommard Les Petits Noizons AOC			105
du Château de Meursault			

If you can't wait

A slice of cheese served with salad	3,90
The tasting cheeses platter	11,50
Chocolate fondant	10
Tatin apple pie	11
Brioche perdue	10
Crème Brulée	8
Omelette Norvégienne	8
Floating Island	7
Greedy coffee	9
Strawberries soup	11
Local rice pudding	9
Chocolate mousse	8
Ice cream	-

♥ : Total crush

Prices are in €, service included. VAT on non-alcoholic drinks: 10% - VAT on alcoholic drinks: 20% Alcohol is dangerous for your health drink responsibly

OUR PICHETS OF WINES

	12CL	25CL	50CL
Fontesole IGP Pays d'Oc blanc, rosé ou rouge	5	9	14

CHAMPAGNES

	12CL	75CL
Anthony Betouzet	10	55
♥ Maison Deutz	13	75

♥ NORMAND CIDER

	75CL
de la ferme de Billy VP	
Fruité	16,50
Corsé	16,50

RAW CIDER

	12CL	50CL
	4	11

♥ POIRÉ

	12CL	75CL
Maison Adrien Sallard	5	15,50

DIGESTIVES & LIQUORS

CALVADOS (4 CL)

♥ Fabulous, amazing, sumptuous, "homemade 44"	7
Calvados du Pays d'Auge Roger Groult, 12 ans	9
♥ Vénérable, Roger Groult	12
Doyen d'âge, Roger Groult or âge d'or	19

COGNACS (4 CL)

Hennessy, Fine de Cognac	9
Rémy Martin, VSOP	11
Martell, XO	22

BAS-ARMAGNAC (4 CL)

Armagnac	8
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MORE AGAIN (4 CL)

Pear Brandy	9
Cointreau	7
Get 27	6
♥ Mint pastille	6
Baileys	6
♥ Limoncello C'est nous	6
Drambuie, scotch liquor	6
Rhum Diplomatico	10

If you don't finish your bottle of wine, don't worry, you can take it home with you



Fancy a local product? Have a look at our 100% local épicerie on the 1st floor! Lot of amazing products to take home

DESSERTS

Sweets

Chocolate fondant, custard and cookie daugh ice cream ^(1 3 7 8)	10
Tatin apple pie, Isigny cream served with homemade salted butter ^(1 7 8)	11
Brioche perdue with homemade salted butter caramel and artisanal nuty ice cream ^(1 3 7 8)	10
Traditional vanilla Crème Brulée ^(3 7 8)	8
Omelette norvégienne flambée with Grand Marnier right in front of you ^(3 7 8)	8
Floating island served with custard ^(3 7 8)	7
Greedy coffee ^(3 7 8)	9
Strawberries soup, basil sorbet	11
Homemade teurgoule - local rice pudding ^(7 8)	9
Chocolate mousse ^(7 8)	8
Ice cream (2 scoops 3 scoops) ^(7 8) VANILLA, CHOCOLATE, STRAWBERRY, SALTED BUTTER CARAMEL, APPLE, LEMON, PISTACHIO, MINT CHOCOLAT, COOKIE DAUGH AND NUTY	6,50 7,50
Ice cream desserts : White Lady, “Liégeois” Chocolate or caramel	7,90
Le Colonel: one scoop of artisanal lemon sorbet served with vodka	8
Le Trou Normand: one scoop of artisanal apple sorbet served with apple brandy	8

Cheese from Normandy

A slice of cheese served with salad	3,90
Camembert au lait cru	
Pont l’évêque	
Livarot	
Neufchâtel	
The tasting cheeses platter	11,50

Desserts menus !

++ LIKE IF YOU WERE HOME ++
Chocolate mousse ^(7 8)
œ Floating Island served with custard ^(3 7 8)
œ Greedy coffee +2€ ^(3 7 8)
++ MENU SO FRENCHY ! ++
Homemade Teurgoule ^(7 8)
œ Brioche perdue with homemade salted butter caramel and artisanal nuty ice cream ^(1 3 7 8)
œ Chocolate fondant, custard and cookie daugh ice cream ^(1 3 7 8)
++ SPOILED KIDS ++
A scoop of ice cream of your choice ^(7 8)
œ Cottage cheese with red fruits coulis ^(7 8)

ALLERGENS: (1)Cereals containing gluten|(2)Crustaceans|(3)Eggs|(4)Fish|(5)Peanuts|(6)Soya|(7)Milk
(8)Nuts|(9)Celery|(10)Mustard|(11)Sesame seeds|(12)Sulphur dioxide|(13)Lupin|(14)Molluscs
Prices are in €, service included. VAT on non-alcoholic drinks: 10% - VAT on alcoholic drinks: 20%
Alcohol is dangerous for your health drink responsibly