

MAISON LA POTERNE

Cosy place



Autumn/Winter 2025-2026 menu

DRINKS

APERITIFS

Homemade Negroni (6cl)	6,50
♥ Pastis du Verger (4cl)	4,50
Martini blanc ou rouge (6cl)	4,50
Muscat (6cl)	4,50
Lillet blanc (6cl)	4,50
Suze (6cl)	4,50
Pommeau (6cl)	4,50
Porto rouge (6cl)	4,50
Façon kir (12cl)	5
Kir normand (12cl)	5,50
Kir royal (12cl)	11
Glass of champagne Aimée Dorfeuil (12cl)	10
♥ Glass of champagne Deutz (12cl)	13
Glass of bubbles alcohol free	6

DRAFT BEER	🍷 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
Corona cero 0° (33cl)	5,90

♥ LOCAL BOTTLED BEERS

L'Escale blonde 5,5° (33cl)	6,90
L'Escale blanche 5,5° (33cl)	6,90
L'Escale ambrée 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
Schweppes agrumes (25cl)	3,90
Ice tea (25cl)	3,90
London Essence indian tonic (20cl)	4,50
London Essence pamplemousse et romarin (20cl)	4,50
London Essence orange sanguine et sureau (20cl)	4,50
Fruits juices bio (20cl)	4,50
APPLE, ORANGE, PINEAPPLE, APRICOT, TOMATO	
Water syrup (30cl)	3
GRENADINE, STRAWBERRY, MINT, LEMON, PEACH, RASPBERRY, VIOLET	
Diabolo (25cl)	3,90
GRENADINE, STRAWBERRY, MINT, LEMON, PEACH, RASPBERRY, 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>Calvados or baileys</i>	9
Tea	4,50
CEYLON, EARL GREY, MINT GREEN, RED FRUITS	
Infusions	4,50
MINT VERBENA, BASSWOOD	

MIXOLOGIES

LONG DRINK (20cl)	
Et glou et glou et glou!	
<i>The classics</i>	9,50
Spritz	
APEROL, PROSECCO, SPARKLING WATER, LEMON, ORANGE	
Mojito	
CUBAN RUM, FRESH MINT, LIME, BROWN SUGAR, SPARKLING WATER	
Mules <i>variation vodka, gin or cuban rum</i>	
ALCOHOL, GINGER BEEER, CANE SUGAR, LIME	
Saint-Germain Spritz	
ELDERFLOWER LIQUOR ST GERMAIN, PROSECCO, SPARKLING WATER, LEMON	
Cuba Libre	
CUBAN RUM, COKE, LIME, CANE SUGAR	
Piña Colada	
CUBAN RUM, PINEAPPLE JUICE, COCONUT SYRUP	
♥ Porn Star Martini	
VODKA, PASSION FRUIT, VANILLA SYRUP, CHAMPAGNE SHOT	
Basil Smash	
LOCAL GIN C'EST NOUS, BASIL SYRUP, CANE SUGAR, LIME, TONIC	

<i>Signatures</i>	9,50
Winter Spritz	
APEROL, CIDER, SPARKLING WATER, CINNAMON SYRUP, LEMON	
♥ Squeeze me!	
ELDERFLOWER LIQUOR ST GERMAIN, PEACH CREAM, TONIC ESSENCE POMELO AND ROSEMARY	
♥ Crème Brûlée	
VODKA, SYRUP VANILLA, BAILEYS, EGG WHITE, MILK, SUGAR	
♥ Floral Bath	
GIN G'VINE, SAINT GERMAIN, BASILIC SYRUP, HONEY, WHITE EGG, EDELFLOWER	
♥ Honey Moon	
CUBAN RUM, HONEY, APPLE JUICE, CINNAMON, LEMON	
Nordic Bath	
CUBAN RUM, COCONUT SYRUP, CURAÇAO, PINEAPPLE JUICE, LEMON	

SHORT DRINK (8cl)	
Less in the glass but more booze	9,50
Margarita	
TEQUILA, COINTREAU, LIME	
Daiquiri & Caïpi Family <i>rum, cachaça or vodka</i>	
ALCOHOL, CANE SUGAR, LIME	
Whisky Sour	
WHISKY, CANE SUGAR, EGG WHITE, ANGOSTURA, LIME	
♥ Espresso Martini	
VODKA, LOCAL COFFEE LIQUOR, ESPRESSO SHOT, CANE SUGAR	
Black Russian	
VODKA, LOCAL COFFEE LIQUOR	
♥ Amaretto sour	
AMARETTO, CANE SUGAR, EGG WHITE, ANGOSTURA, LIME	

FOR A PERSONALIZED COCKTAIL	
Feel free to ask for our amazing barman	

MOCKTAILS (20cl)	
Virgin mojito	
FRESH MINT, LIME, BROWN SUGAR, LIMONADE	
♥ Spritz out	
VENEZZIO 0°, ALCOHOL FREE CHAMPAGNE, SPARKLING WATER, LEMON, ORANGE	
♥ Passion Star Martini	
PASSION FRUIT, VANILLA SYRUP, ALCOHOL FREE «CHAMPAGNE» SHOT	
Zero Mule	
ALCOHOL FREE GIN, GINGER BEER, CANE SUGAR, LEMON	
Kiss	
PINEAPPLE, LIME, APPLE, LIMONADE, CINNAMON SYRUP	
♥ Lipstick	
CRANBERRY JUICE, RASPBERRY PUREE, FRESH MINT, LEMON JUICE, HONEYORANGE, POMELO, PINEAPPLE, GRENADINE	
♥ Hymne à l'amour	
ALCOHOL FREE CHAMPAGNE, VIOLET SYRUP, LEMON JUICE, RASPBERRY PUREE, WHITE EGG	
Virgin colada	
PINAPPLE JUICE, COCONUT MILK, ZUMO DE PIÑA, LECHE DE COCO	

VODKAS (4cl)	
Zubrowka Pologne	5
Local Vodka "C'est nous"	6
Grey Goose France	8,50

GINS (4cl)	
Bombay sapphire Royaume Uni	5
Local Gin "C'est nous"	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 pamplemousse et romarin (20cl)	4,50
London Essence orange sanguine et sureau (20cl)	4,50
<i>For more pleasure</i>	
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	13
ÉCOSSE: JURA	
Isle of Jura 10 ans	9
ÉCOSSE: SPEYSIDE	
Cardhu 12 ans	9
Aberlour 10 ans	8
ÉCOSSE: ISLE OF ISLAY	
Ardbeg 5 ans	11
Lagavulin 16 ans	13
ÉTATS-UNIS	
Jack Daniel's Old n°7	7
JAPON	
Nikka	10
FRANCE	
Eddu Silver Bretagne	11

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

Delicious "Foie Gras" from Grandpa Jean-Charles with apple brandy ^(1 12)	19,90
Roasted camembert cheese with toasted bread sticks ^(1 7)	
- Truffled ^(1 4 10)	16,90
- Bacon and nuts ^(1 8)	15,90
🍷 Garlic, olive oil and Provencal herbs ⁽¹⁾	14,90
+ LOCAL DELICATESSEN MEAT 4,50€ + POTATOES 4€ <i>(don't be in a rush, this dish takes 10 mins in the oven)</i>	
French onion soup ^(1 3 7 9 12)	10,90
Homemade meat terrine ^(1 7 8 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>	10,90
Gravlax salmon marinated with herbs and gin "C'est Nous" and swedish sauce ^(4 10 12)	14,90
Fish rillettes ^(1 4 10)	8,90
All is good in the pig ! Selection of charcuteries by François Lamarinier ^(7 12) <i>(to snack/to devore) + CHEESE 4,50€</i>	8,50 16,50
Snails from Burgundy garnished with garlic and parsley butter (6 12) ^(7 14) <i>(be aware 10 mins in the oven !)</i>	9,90 16,90
Frog legs with parsley and garlic ⁽⁷⁾ <i>(to snack/to devore)</i>	14,90 25,90
Reblochon cheese, croquettes with creamy truffle sauce ^(1 4 7 10)	14,90
🍷 Pumpkin squash and butternut soup topped with roasted walnuts, gratinated ^(1 7 8)	14,90

FISH

<i>Depending on arrivals !</i>	
Roasted with sesame seeds salmon, honey sauce, homemade mashed potatoes ^(4 6 11 7)	19,50
Stew of fish with creamy cider sauce, seasonal vegetables ^(1 2 4 7 12 14)	23,90
Seared local scallops with saffron corn cream, Espelette pepper popcorn and homemade mashed potatoes ^(7 12 14)	<i>Ask your waiter for the price</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⁾	16,90

TEAM BEEF OR TEAM BEYOND

The famous beef tartare and homemade french fries ^(6 9 10 12)	17,90
Chef's famous Gratin ^(7 10) CHICKEN, BACON, WHOLE GRAIN MUSTARD, CAMEMBERT CHEESE AND HOMEMADE FRENCH FRIES	18,90
Rib steak 300g with bearnaise sauce, homemade fries ^(3 7 12)	29,90
Beef cut – our seasonal selection on the board	-
Duck breast served with cranberry sauce and mashed potatoes ^(1 3 7 9 12)	25,90
Breaded veal chop with mushroom cream and homemade mashed potatoes ^(1 3 6 7 9 12)	29,90
🍷 Butternut - mushrooms and goat cheese lasagna with a small salad ^(1 3 6 7 8)	18,90

BURGERS

We've got lot to do

Mountain Burger ^(1 7 11) BUNS, MINCED BEEF (150G), REBLOCHON CHEESE, BACON, CHEF'S SECRET SAUCE, SALAD, GHERKIN, CANDIED ONIONS, HOMEMADE FRENCH FRIES	19,50
The "Big hungry" ^(1 7 11) BUNS, MINCED BEEF (150G), HOMEMADE CAMEMBERT SAUCE, CHEF'S SECRET SAUCE, 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, SALAD, GHERKIN, CANDIED ONIONS, HOMEMADE FRENCH FRIES	23,50

SALADS

Mr Seguin's Goat Salad ^(1 6 7 10) LETTUCE, BACON, GOAT CHEESE TOASTS WITH HONEY, NUTS	16,90
Cheese Lover salad ^(6 7 10 12) 1/2 CAMEMBERT CHEESE WITH CIDER, POTATOES, CHARCUTERIES, GHERKIN, SALAD, CHERRY TOMATOES	16,90

EAT FOR 2, TO SHARE OR NOT!

Beef rib from France (at least 1 kg of delicious meat) and homemade fries (for 2 persons) ^(3 7 12)	67,90
+ ROASTED CAMEMBERT 8€ + MAW BONE COOKED IN THE OVEN 9,90€ + HOMEMADE SAUCES BÉARNAISE ^(1 3 7 9 12) , CAMEMBERT CHEESE ^(1 7) <i>The first round of sauce is for us then you will be charged 2€ for an extra sauce - no waste</i>	
Our weekly stew served for one, two or even three persons ! <i>(watch our board or ask our lovely waiting staff)</i>	-

Menus

NO-FUSS

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) <i>as</i> Homemade terrine ^(1 12)	
Chicken, cream camembert sauce and homemade fries ⁽⁷⁾ *	
<i>as</i> Salmon with creamy lemon sauce and homemade mashed potatoes ^(4 7) *	
Chocolate mousse ^(3 7 8)	
<i>as</i> Floating island with custard ^(3 7 8)	
<i>as</i> Greedy coffee +2€ ^(3 7 8)	

ENJOY IT TO YOUR HEART'S CONTENT

Starter, main or main, dessert - 27,90	
Full Menu starter, main, dessert - 35,90	
🍷 Pumpkin squash and butternut soup ⁽⁷⁾ <i>as</i> 6 Snails from Burgundy garnished with garlic and parsley butter ^(7 14) <i>as</i> French onion soup ^(1 3 7 9 12)	
🍷 Butternut - mushrooms and goat cheese lasagna with a small salad ^(1 3 6 7 8) <i>as</i> Chef's famous gratin ^(7 10) CHICKEN, BACON, WHOLE GRAIN MUSTARD, CAMEMBERT CHEESE AND HOMEMADE FRENCH FRIES	
<i>as</i> Roasted with sesame seeds salmon, honey sauce, homemade mashed potatoes ^(4 6 11 7)	
Brioche perdue with homemade salted butter, artisanal vanille ice cream ^(1 3 7 8)	
<i>as</i> Chocolate fondant, custard and artisanal salted butter caramele ice cream ^(1 3 7 8)	
<i>as</i> Delicious homemade frozen nougat, mixed red fruits coulis ^(7 8)	

FOR THE GREEDY ONES

Full Menu starter, main, dessert - 44,90	
Delicious "Foie Gras" from Grandpa Jean-Charles with apple brandy ^(1 12) <i>as</i> Gravlax salmon marinated with herbs and local gin C'est Nous and swedish sauce ^(4 10 12) <i>as</i> Frog legs with parsley and garlic ⁽⁷⁾	
Rib steak 300g with bearnaise sauce, homemade fries ^(3 7 12)	
<i>as</i> Stew of fish with creamy cider sauce, seasonal vegetables ^(1 2 4 7 12 14)	
<i>as</i> Duck breast served with cranberry sauce and mashed potatoes ^(1 3 7 9 12)	
ENJOY !	
Choose any cheese or dessert on the menu * EXCEPT THE CHEESES TASTING PLATTER	

SPOILED KIDS

Until 10 years old - 12,90	
Organic apple juice, a coke, a limonade or a syrup	
Ham, ketchup and French fries	
<i>as</i> Fish of the day, citrus creamy sauce and mashed potatoes ^(4 7) <i>as</i> 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 <i>as</i> Cottage cheese with red fruit coulis ^(7 8)	

MEAT'S ORIGINS: MEAT'S ORIGINS: Beef, veal, duck in France. Chicken in UE.

🍷 : végétarian

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

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			38,90
PAYS D'OC			
Chardonnay collection IGP Domaine de Grezan	5	17	25,90
♥ 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 AOC Domaine du Verger			59,90
Meursault AOP Nuiton Beaunoy			89,90

ROSÉS WINES *Depending on arrivals!*

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 vignoble de la Jarnoterie	6,50	21,90	27,90
Chinon AOP Clos de la Lysardière			29,90
Sancerre AOP domaine Firmin Dezat			38,90
BEAUJOLAIS			
♥ Côteaux bourguignons AOP Château de Pizay	6,50	23,90	29,90
Brouilly AOP Les Pierreuses			35,90
BORDEAUX			
Côte de bourg AOP Graveyrou	6	17,50	25,90
♥ Lalande-de-Pomerol AOP Château La croix Blanche	10		36,90
Saint Emilion Grand Cru AOP Château Haut Larguet			42,90
Pessac Leognan AOC Cadet de Larrivet Haut Brion			49,90
♥ Saint Julien AOP Aspirant de Beychevelle			65,90
VALLÉE DU RHÔNE			
♥ Beaumes de Venise Bio AOP Caroline Bonnefoy	7,90	28,90	39,90
Saint Joseph AOP Les Marches de Granit			44,90
♥ Cornas AOP domaine Courbis			65,90
LANGUEDOC			
♥ Grés de Montpellier BIO AOP Mas de Lunès			36,90
BOURGOGNE			
Hautes côtes de beaune Nuiton Beaunoy	8,50	29,90	44,90
♥ Mercurey Le Bois Lallier AOC du Château Philippe le Hardi			51,90
Gevrey Chambertin AOP Nuiton Beaunoy			89,90
Pommard Les Petits Noizons AOC			105

If you can't wait

A slice of cheese served with salad	3,90
The tasting cheeses platter	11,50
Chocolate fondant	10
Fresh pineapple carpaccio	8
Brioche perdue	10
Normandy apple tart	9
Profiteroles (choux pastries)	10
Traditional vanilla Crème Brulée	8
Homemade Iced nougat	9
Floating Island	7
Greedy coffee	9,50
Homemade Teurgoule	9
Chocolate mousse	8
Ice cream	-
Le Colonel	8
Le Trou Normand	8

♥ : 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

	75CL
Roland Champion Grand Cru Blanc de blancs	60
♥ Maison Deutz	75

♥ NORMAND CIDER de la ferme de Billy VP

	75CL
Fruité	16,50
Corsé	16,50

RAW CIDER

	12CL	50CL
	4	11

♥ POIRÉ

	75CL
Maison Adrien Sallard	15,50

*The one and only
Normandy Champagne*

DIGESTIVES & LIQUORS

After dinner, a little sip!

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)

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 artisanal salted butter caramel ice cream ^(1 3 7 8)	10
Fresh pineapple carpaccio, mint syrup and artisanal lemon sorbet	8
Brioche perdue with homemade salted butter caramel and artisanal vanilla ice cream ^(1 3 7 8)	10
Normandy apple tart with whipped cream ^(1 3 7 8)	9
Best-seller: profiteroles (choux pastries) with homemade vanilla ice cream, warm chocolate sauce, and whipped cream ^(1 3 7)	10
Traditional vanilla Crème Brulée ^(3 7 8)	8
Homemade Iced nougat with mixed red fruits coulis ^(7 8)	9
Floating Island served with custard ^(3 7 8)	7
Greedy coffee ^(3 7 8)	9
Homemade Teurgoule - Local rice pudding ^(7 8)	9
Chocolate mousse ^(3 7 8)	8
Ice cream (2 scoops 3 scoops) ^(7 8) VANILLA, CHOCOLATE, STRAWBERRY, SALTED BUTTER CARAMEL, APPLE, LEMON	6,50 7,50
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 France

A slice of cheese served with salad ^(6 7 8) Camembert Neufchâtel Reblochon Pont l'évêque	3,90
The tasting cheese platter ^(6 7 8)	11,50

Desserts menus !

++ NO-FUSS ++ Chocolate mousse ^(3 7 8) <i>œ</i> Floating island with custard ^(3 7 8) <i>œ</i> Greedy coffee +2€ ^(3 7 8)
++ ENJOY IT TO YOUR HEART'S CONTENT ++ Brioche perdue with homemade salted butter, artisanal vanille ice cream ^(1 3 7 8) <i>œ</i> Chocolate fondant, custard and artisanal salted butter caramele ice cream ^(1 3 7 8) <i>œ</i> Delicious homemade frozen nougat, mixed red fruits coulis ^(7 8)
++ SPOILED KIDS ++ A scoop of ice cream of your choice ^(7 8) <i>œ</i> Cottage cheese with red fruit coulis ^(7 8)

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