



Nos tapas & entrées / Tapas & Starters

Assortiment tapas 12 pièces 12 tapas	à partager à l'apéro !!! Ou pas.. to share ... or not to share !!!	16.50 €
Tartelette tomate & pesto, focaccia provençale, croque-monsieur, croutons de fromage, toasts frottés à l'ail, rillettes de sardines, légumes croquants, jambon de parme / Flaky pastry with tomato and basil pesto, herbed bread with olive oil and Mediterranean flavors, ham & cheese toast, cheese croutons, garlic toasts, creamy sardine spread with herbs, fresh seasonal veggie sticks for dipping, Parma ham		
Planche de saucisson sec nature, beurre, cornichons, pain Sausage platter, butter, pickles, toasted bread		8.50 €
Planche de fromages d'Eugène Cheese platter from Eugène's selection		10.50 €
Grand panier de frites maison Large basket of homemade fries		7.50 €
Chiffonade de saumon fumé, crème ciboulette & toasts Thinly sliced smoked salmon with chive cream and toasted bread		14.50 €
Terrine de campagne d'Eugène, compotée d'oignons & toasts Housemade terrine with onion compote and toasted bread		12.50 €

Nos plats & Grillades au feu de bois / Main Courses

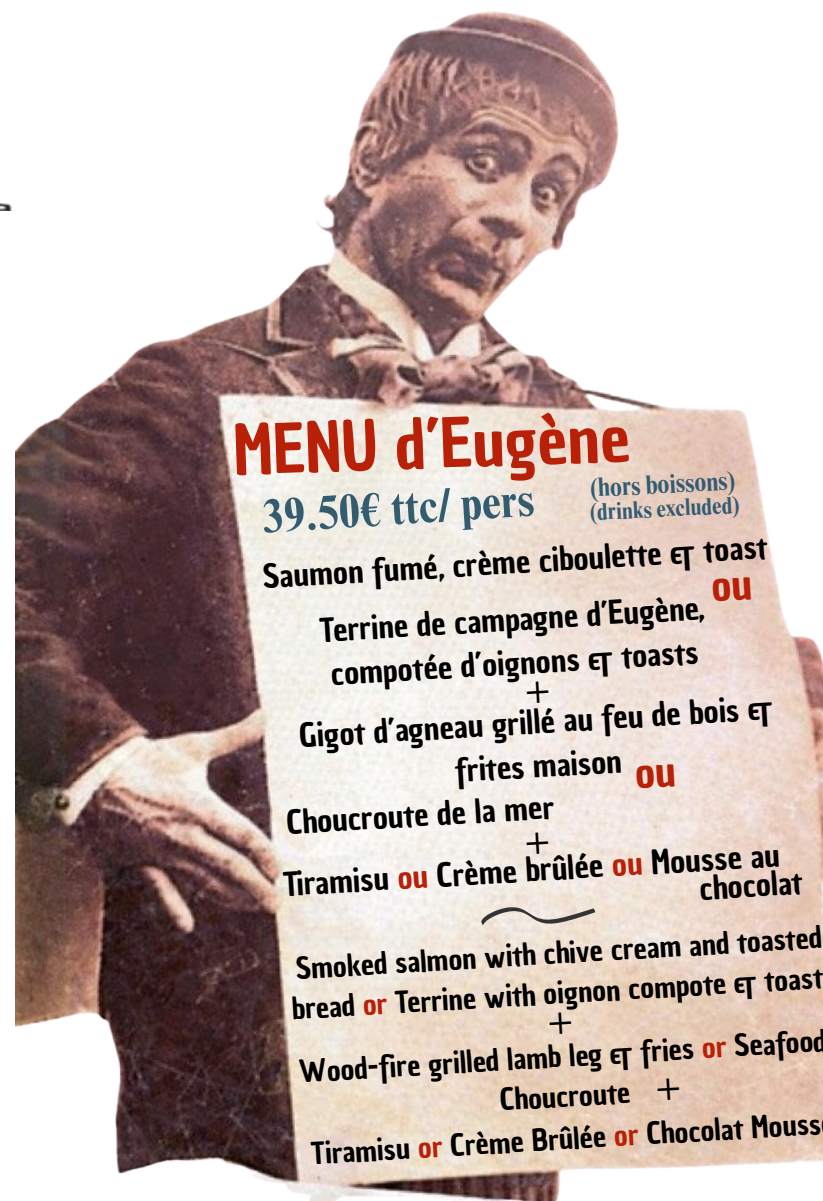
Tartare de boeuf & frites maison Beef tartare & homemade fries	18.50 €
Viande de boeuf tartare hachée au couteau 180g, préparé / raw meat cut by knife 180g, prepared	
Fish & Chips	18.50 €
Cabillaud frit, frites maison, sauce tartare / Fried cod, homemade fries, tartar sauce	
Burger pur boeuf & frites maison 100% Beef Burger & homemade fries	18.50 €
Steak haché 150g, tomate, salade, oignons rouges, bacon grillé, cheddar / hamburger steak 150gr, tomato, salad, red onions, bacon, cheddar cheese	
Entrecôte grillée & frites maison Grilled Ribeye Steak & homemade fries	25.50 €
Andouillette grillée & frites maison traditional French tripe sausage "andouillete" & fries	18.50 €
Garnitures : frites maison, salade verte, poêlée de légumes (portion suppt 4€) / Side dishes : homemade fries, green salad, grilled vegetables (add'l portion +4€)	
Sauces au choix : Poivre, Camembert, Tartare (suppt 1€) / Sauce of choice : Pepper, Camembert, Tartar (+1 €)	

Nos desserts maison / Homemade Desserts

Crêpes Homemade French pancakes	5.50 €
au choix : sucre, pâte à tartiner, chantilly, caramel au beurre salé / topped with sugar or chocolate spread or whipped cream or salted caramel	
Planche de fromages d'Eugène Cheese platter from Eugène's selection	10.50 €
Tiramisu chocolat-café Chocolate and coffee tiramisu	7.50 €
Crème Brûlée Classic crème brûlée	7.50 €
Café gourmand Coffee with a selection of mini desserts	10.50 €
Mousse au chocolat Chocolate mousse	7.50 €

Glace en cornet d'Eugène Eugène's ice cream cone

Glaces : chocolat, vanille, caramel, rhum-raisin, pistache Ice cream : chocolat, vanilla, caramel, rum-raisin, pistachio	1 boule / 1 scoop	3.50 €
Sorbets : framboise, fraise, citron, passion, cassis	2 boules / 2 scoops	5.50 €
Sorbet : raspberry, strawberry, lemon, passion fruit, blackcurrent	3 boules / 3 scoops	6.50 €



Nos suggestions

Our Specials

Gigot d'agneau grillé au feu de bois & frites maison
23.50 €

wood-fired lamb leg & homemade fries

Choucroute de la mer
23.50 €

seafood choucroute

Formule PLAT + DESSERT
lundi au vendredi midi

(hors vacances et fériés)

17.50€ (hors boissons)

Lunch Special from Monday to Friday
starter + main course
17.50€ drinks not included
(except in vacation periods & bank holidays)

Menu enfants -10 ans 13,50€ ttc

4 Nuggets & frites maison / 1 Steak haché & frites maison
1 boule de glace
25cl sirop à l'eau



Kids menu < 10 years old 13.50€ ttc
4 chicken nuggets & homemade fries or burger & homemade fries +
1 scoop of ice cream +
25cl of flavored syrup water



39 Rte du Mont Saint-Michel, 50170 Beauvoir



02.33.68.84.59

