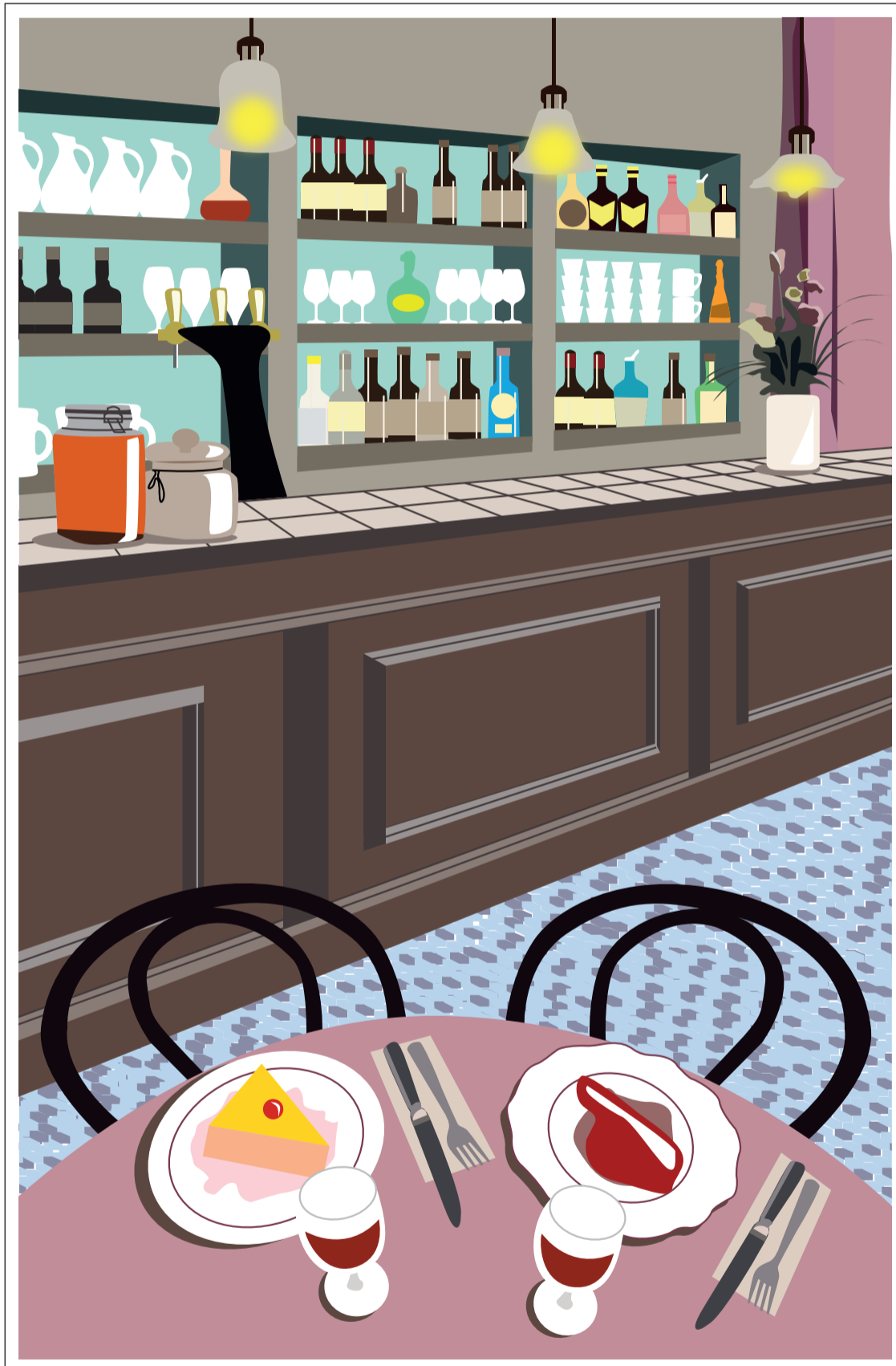


MAISON LA POTERNE

Cosy place



Spring/Summer 2026 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 Aimée Dorfeuille (12cl)	10
♥ Glass of champagne Deutz (12cl)	13
Glass of bubbles alcohol free	6,50

DRAFT BEER

	🍷 25CL	🍺 50CL
Grimbergen	5	9
1664	4	7,50
♥ Embuscade caennaise	6	11
<i>Our signature beer... with a twist. Can you guess what's inside?</i>		
Picon Bière	6	10
Monaco	4,50	8
Shandy	4	7,50

BOTTLED BEER

Desperados 5,9° (33cl)	6,50
Corona cero 0° (33cl)	6,90

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

L'Escale, bière de la mer

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
Fever tree tonic water (20cl)	4,90
Fever tree edelflower (20cl)	4,90
Fever tree méditerranéen (20cl)	4,90
Fruits juices bio (20cl)	4,50
APPLE, ORANGE, PINEAPPLE, TOMATO	
Water syrup (30cl)	3
GRENADINE, STRAWBERRY, MINT, LEMON, PEACH, RASPBERRY, VIOLET	
Limonade with syrup (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
♥ Iced coffee	5,50
Viennese coffee or chocolate	5,90
Irish coffee <i>Variation calvados or bailey's</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!

The classics 9,50

Our Spritz aperol, Saint-Germain, limoncello
CHOICE OF SPIRIT, PROSECCO, SPARKLING WATER, LEMON, ORANGE

Mojito
CUBAN RUM, FRESH MINT, LIME, BROWN SUGAR, SPARKLING WATER [Variation Raspberry]

Mules variation vodka, gin or cuban rum
ALCOHOL, GINGER BEER, CANE SUGAR, LIME [Variation Raspberry]

♥ **Cuba Libre**
CUBAN RUM, COKE, LIME, CANE SUGAR

Piña Colada
CUBAN RUM, PINEAPPLE JUICE, COCONUT SYRUP

♥ **Porn Star Martini**
VODKA, PASSION FRUIT PUREE, VANILLA SYRUP, CHAMPAGNE SHOT

Basil Smash
LOCAL GIN C'EST NOUS, BASIL, CANE SUGAR, LIME, TONIC

♥ **Sex in the bath**
VODKA, PEACH CREAM, CRANBERRY JUICE, PINEAPPLE JUICE

♥ : 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

Signatures

9,50

♥ **Norman Spritz**
APEROL, CIDER, SPARKLING WATER, LEMON, ORANGE

♥ **Marseille bébé**
LOCAL PASTIS DU VERGER, GINGER BEER, CANE SUGAR AND LIME

♥ **Floral Bath**
GIN G'VINE, SAINT GERMAIN, BASILIC, HONEY, WHITE EGG, EDELFLOWER

♥ **Calvadorable**
CALVADOS, APPLE JUICE, POIRÉ, LEMON, EGG WHITE, CARAMEL SYRUP

♥ **Blush**
CHAMBORD, LEMON, PEACH SYRUP, INDIAN TONIC

Midnight swim
CUBAN RUM, COCONUT SYRUP, CURAÇAO, PINEAPPLE JUICE, LEMON

♥ **Lemon meringue pie**
VODKA, LIMONCELLO, CANE SUGAR, LEMON, CREAM, MERINGUE

SHORT DRINK (8cl)

Less in the glass but more booze 9,50

Margarita
TEQUILA, COINTREAU, LIME

Daiquiri & Caipi Family rum, cachaça or vodka [Variation Raspberry]

Sour variation amaretto, whiskey, gin, vodka
CHOICE OF SPIRIT, CANE SUGAR, EGG WHITE, ANGOSTURA, LIME

♥ **Espresso Martini**
VODKA, LOCAL COFFEE LIQUOR, ESPRESSO SHOT, CANE SUGAR

FOR A PERSONALIZED COCKTAIL

Feel free to ask our amazing barman

MOCKTAILS (20cl)

Want to try an alcohol free cocktail?

Virgin mojito [Variation Raspberry] 8
FRESH MINT, LIME, BROWN SUGAR, LIMONADE

Spritz out 8
VENEZZIO 0°, ALCOHOL FREE CHAMPAGNE, SPARKLING WATER, LEMON, ORANGE

♥ **Passion Star Martini** 9
PASSION FRUIT, VANILLA SYRUP, WHITE EGG, ALCOHOL FREE «CHAMPAGNE» SHOT

Zero Mule 8
ALCOHOL FREE GIN, GINGER BEER, CANE SUGAR, LEMON

Kiss 7
PINEAPPLE, LIME, APPLE, LIMONADE, CARAMEL SYRUP

♥ **Lipstick** 8
CRANBERRY JUICE, RASPBERRY PUREE, FRESH MINT, LEMON JUICE, HONEYORANGE, POMELO, PINEAPPLE, GRENADINE

♥ **Hymne à l'amour** 8
ALCOHOL FREE CHAMPAGNE, VIOLET SYRUP, LEMON JUICE, RASPBERRY PUREE, WHITE EGG

Virgin colada 7
PINAPPLE JUICE, COCO SYRUP

♥ **Sober basil** 8
GIN JNPR 0°, BASIL, CANE SUGAR, LEMON, TONIC

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)	
Fever tree tonic water (20cl)	4,90
Fever tree edelflower (20cl)	4,90
Fever tree méditerranéen (20cl)	4,90

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	13
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	11
Lagavulin 16 ans	13
ÉTATS-UNIS	
Jack Daniel's Old n°7	7
JAPON	
Nikka	11
FRANCE	
Eddu Silver Bretagne	10

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

CARTE & MENUS

LET'S START WITH

"Foie Gras" from Grandpa Jean-Charles with apple coulis and jelly and rustic bread ^(1 12)	19,90
🍷 Burrata, rosemary-roasted zucchini carpaccio, toasted pine nuts, and garlic toast ^(1 7 8)	14,50
Sardine and herring rillettes ^(1 4 7 12)	8,90
Selection of charcuteries by François Lemarinier ^(1 6 7 8 10 12) (+ NORMAN CHEESE 4,50€)	17,50
Marrow bone with salt and toasted bread ⁽¹⁾ <i>(don't be in a rush, this dish takes 15 mins in the oven)</i>	11,90
N°3 Oysters from our coasts (6 9 12) ⁽²⁾ <i>Depending on arrivals!</i>	14 18 22
French onion soup ^(1 6 7 12 4)	10,90
Roasted camembert cheese with toasted bread sticks ^(1 7)	16,90
- Truffled (4 10)	14,90
- 🍷 Garlic, olive oil and Provençal herbs + LOCAL DELICATESSEN MEAT 4,50€ <i>(don't be in a rush, this dish takes 15 mins in the oven)</i>	
Homemade duck terrine ^(1 7 8 12)	8,90
Prawns "La Majestueuse" and homemade mayonnaise per 6 ^(2 3 10) <i>Depending on arrivals!</i>	12,90
Handfull of bulots (sea snails), homemade mayonnaise ^(2 3 10) <i>Depending on arrivals!</i>	9,50
Gravlax salmon marinated with herbs and gin "C'est Nous" and swedish sauce ^(4 10 12)	14,90
Italian-style beef tenderloin tataki (raw beef) ^(1 7 8)	14,90
🍷 Summer gazpacho ^(1 7 12) TOMATOES, PEPPERS, CUCUMBER, FETA, GARLIC CROUTONS, AND OLIVE OIL	10,90
Snails from Burgundy garnished with garlic and parsley butter (6 12) ^(7 14)	9,90 16,90
Seafood for one person: 4 oysters, 4 prawns, sea snails ^(2 3 7 10)	23,90
Frog legs with parsley and garlic ⁽⁷⁾	16,90
🍷 Confit garlic with tomato tartare and crispy country bread ⁽¹⁾ (+ BURRATA ⁽⁷⁾ 6,50€)	9,50

MAINS

Fresh
Depending on arrivals!

Roasted with sesame seeds salmon, caramelized soy sauce, homemade mashed potatoes ^(4 6 11 7)	19,90
Seared octopus with garlic and creamy chorizo risotto ^(7 12 14)	22,90
Mussels and homemade french fries ^(14 12) <i>(see our board or our lovely waiting staff)</i>	-
<i>Giblets</i>	
Tripes Caen style from François Lemarinier (awards 2023/2024) homemade fries	18,90
Andouillette sausage, camembert cheese sauce and homemade french fries ⁽⁷⁾	18,90
Veal liver deglazed with brown butter, vinegar and homemade mash potatoes ^(7 12)	17,90

Veggie

🍷 Creamy zucchini risotto, basil, confit tomatoes, goat cheese and walnuts ^(7 8 12)	18,90
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Meat

Beef tartare (raw beef) and homemade french fries ^(6 10 12)	18,90
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)	32,90
Lamb chops with rosemary jus and garlic/bacon potatoes ^(3 7 8 9 12)	25,90
Beef cut - our seasonal selection on the board	-
Duck breast served with soy-glazed sauce and mashed potatoes ⁽⁶⁾	25,90
Beef tenderloin tataki (raw beef) with homemade fries ^(1 7 8) GREEN PESTO, GRANA PADANO SHAVINGS AND CROUTONS	24,90

Burgers *We've got tot to do*

Greasy fingers ^(1 7 11) BUNS, MINCED BEEF (150G), HOMEMADE CHEDDAR SAUCE, HOMEMADE SAUCE, TOMATO, SALAD, GHERKIN, CAMEMBERT ONIONS, HOMEMADE FRENCH FRIES	19,50
The "Big hungry" ^(1 7 11) BUNS, MINCED BEEF (150G), HOMEMADE CAMEMBERT SAUCE, HOMEMADE SAUCE, TOMATO, SALAD, GHERKIN, CAMEMBERT ONIONS, HOMEMADE FRENCH FRIES	19,50
The smash burger ^(1 7 11) BUNS, DOUBLE MINCED BEEF (150G), MIMOLETTE CHEESE, CAMEMBERT ONIONS, HOMEMADE SAUCE, HOMEMADE FRENCH FRIES	19,50

🍷 : vegetarian

MEAT'S ORIGINS: Beef in France. Lamb, duck and chicken in UE.

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

Salads

The ever-classic ^(1 6 7 10) LETTUCE, TOMATOES, BACON, GOAT CHEESE TOASTS WITH HONEY, NUTS	16,90
Keep it peachy! <i>Depending on the season</i> ^(1 6 7 8 10 11) BURRATA, HONEY-ROASTED PEACH, TOMATO TARTARE, HOMEMADE GREEN PESTO, PINE NUTS AND GARLIC TOAST	18,50
Juju ^(1 4 7) SALAD, TOMATOES, BREADED CHICKEN, GRANA PADANO SHAVINGS, CROUTONS, CAESAR DRESSING	17,90

EAT FOR 2, TO SHARE OR NOT!

Beef rib from France (at least 1 kg of delicious meat) and homemade fries ^(3 7 12) + ROASTED CAMEMBERT 8€ + MAM BONE COOKED IN THE OVEN 9,90€ + HOMEMADE SAUCES BÉARNAISE ^(3 7 12) , CAMEMBERT CHEESE SAUCE ^(1 7) <i>The first round of sauce is for us then you will be charged 2 € for an extra sauce - no waste</i>	67,90
Grilled rack of lamb with rosemary, rich jus and sauteed potatoes with garlic and bacon ^(3 7 8 9 12)	46,90

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

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

* SINGLE DISH 17,90

ENJOY IT TO YOUR HEART'S CONTENT

Starter, main or main, dessert - 27,90
Full Menu starter, main, dessert - 35,90
🍷 Summer gazpacho ^(1 7 12) TOMATOES, PEPPERS, CUCUMBER, FETA, GARLIC CROUTONS, AND OLIVE OIL <i>or</i> 6 Snails from Burgundy garnished with garlic and parsley butter ^(7 14) <i>or</i> French onion soup ^(1 3 7 9 12)
🍷 Creamy vegetarian risotto ^(7 8 12) ZUCCHINI, CONFIT TOMATOES, BASIL, GOAT CHEESE AND WALNUTS <i>or</i> Chef's famous gratin ^(7 10) CHICKEN, BACON, WHOLE GRAIN MUSTARD, CAMEMBERT CHEESE AND HOMEMADE FRENCH FRIES <i>or</i> Roasted with sesame seeds salmon, caramelized soy sauce, homemade mashed potatoes ^(4 6 11 7)
Brioche perdue with homemade salted butter, artisanal vanille ice cream ^(1 3 7 8) <i>or</i> Molten chocolate cake, custard and artisanal salted butter caramelle ice cream ^(1 3 7 8) <i>or</i> Strawberry and basil cappuccino ^(7 8)

FOR THE GREEDY ONES

Full Menu starter, main, dessert - 44,90
"Foie Gras" from Grandpa Jean-Charles with apple coulis and jelly and rustic bread ^(1 12) <i>or</i> Gravlax salmon marinated with herbs and local gin C'est Nous and swedish sauce ^(4 10 12) <i>or</i> Frog legs with parsley and garlic ⁽⁷⁾
Rib steak 300g with bearnaise sauce, homemade fries ^(3 7 12) <i>or</i> Seared octopus with garlic and creamy chorizo risotto ^(7 12 14) <i>or</i> Duck breast served with soy-glazed sauce and mashed potatoes ⁽⁶⁾

ENJOY !

Choose any cheese or dessert 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 ^(9 10 12) <i>or</i> Fish of the day, lemon creamy and mashed potatoes ^(4 7) <i>or</i> Burger steak, ketchup and french fries +2€ ^(9 10 12)
A scoop of ice cream of your choice ^(7 8) VANILLA, CHOCOLATE, STRAWBERRY, SALTED BUTTER CARAMEL, APPLE, LEMON, PISTACHIO AND MINT CHOCOLATE <i>or</i> Cottage cheese with red fruits coulis ^(7 8)

WINES & DIGESTIVES

WINES

12CL 50CL 75CL

White wines

LOIRE			
Muscadet sur lie AOC Domaine de l'Olivier			25,90
♥ Pouilly fumé AOP domaine Firmin Dezat	7,50	26,50	34,90
Sancerre AOP domaine Firmin Dezat			39,90
PAYS D'OC			
Chardonnay collection IGP Domaine de Grezan	5	18,90	26,90
♥ Moelleux IGP L'Inédit	6	18,90	26,90
BOURGOGNE			
♥ Saint Veran AOP Terres secrètes	7,50	27,90	38,90
Chablis AOP Domaine du verger	8,90	31,90	42,90
Chablis 1er cru Beauroy AOC Domaine du Verger			59,90
Meursault AOP Nuiton Beaunoy			95

Rosé wines

PAYS D'OC			
Gris de mes envies IGP Domaine de Grezan	6	18,90	26,90
Rosé de fougère AOP Château Grezan			28,90
COTEAUX D'AIX EN PROVENCE			
Roseblood AOP Domaine Estoublon			37,90

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			39,90
BEAUJOLAIS			
♥ Côteaux bourguignons AOP Château de Pizay	6,50	19,90	29,90
BORDEAUX			
Côte de bourg AOP Graveyrou	6,50	18,50	25,90
♥ Lalande-de-Pomerol AOP Château La croix Blanche	8,50	26,90	39,90
Saint Emilion Grand Cru AOP Château Haut Larget			39,90
Pessac Leognan AOC Cadet de Larrivet Haut Brion			52,90
♥ Saint Julien AOP Aspirant de Beychevelle			69,90
VALLÉE DU RHÔNE			
♥ Beaumes de Venise Bio AOP Caroline Bonnefoy	8	25,90	39,90
Saint Joseph AOP Les Marches de Granit			46,90
♥ Cornas AOP domaine Courbis			62,90
LANGUEDOC			
♥ Grés de Montpellier BIO AOP Mas de Lunès			37,90
BOURGOGNE			
Hautes côtes de beaune Nuiton Beaunoy	8,50	29,90	44,90
♥ Mercurey Le Bois Lallier AOC du Château Philippe le Hardi			54,90
Pommard Les Petits Noizons AOC du Château de Meursault			95

If you can't wait

A slice of cheese served with salad	3,90
The tasting cheeses platter	11,50
Molten chocolate cake	10
Calvados baba	11
Brioche perdue	10
Omelette Norvégienne	9
Profiteroles	10
Traditional vanilla Crème Brulée	9
Strawberry and basil cappuccino	10
Floating Island	7,50
Greedy coffee	9
Homemade teurgoule	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
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CHAMPAGNES

Roland Champion Grand Cru Blanc de blancs			60
♥ Maison Deutz			79,90

♥ NORMAND CIDER

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

RAW CIDER

12CL 50CL

	4	11
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♥ POIRÉ

Maison Adrien Sallard	5	15,50
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DIGESTIVES & LIQUORS

After dinner, a little sip!

Calvados (4 cl)

♥ Fabuleux, somptueux, incroyable, le 44 de notre maison	7
Calvados du Pays d'Auge Roger Groult, 8 ans	9
♥ Vénéérable, Roger Groult	12
Doyen d'âge, Roger Groult ou âge d'or	19

Cognac (4 cl)

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

Bas-Armagnac (4 cl)

Armagnac	8
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Les plus (4 cl)

Eau-de-vie Poire Williams	9
Cointreau	7
Get 27	6
♥ Menthe pastille	6
Baileys	6
♥ Limoncello C'est nous	6
Drambuie, liqueur de scotch	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

Molten chocolate cake, custard and artisanal salted butter caramele ice cream ^(1 3 7 8)	10
CALVADOS BABA ^(1 3 7 8) CALVADOS AND POMMEAU BABA, APPLES CARAMELIZED AND VANILLA MASCARPONE CREAM	11
Brioche perdue with homemade salted butter caramel and artisanal nuty ice cream ^(1 3 7 8)	10
Omelette Norvégienne Flambée with Grand Marnier right in front of you ^(3 7 8)	9
OUR PROFITEROLES - THEY'LL DRIVE YOU CRAZY! ^(1 3 7 8) CHOUX PASTRIES WITH HOMEMADE VANILLA ICE CREAM, WARM CHOCOLATE SAUCE AND WHIPPED CREAM	10
Traditional vanilla Crème Brulée ^(3 7 8)	9
Strawberry and basil cappuccino ^(7 8)	10
<i>Depending on the season</i>	
Floating Island served with custard ^(3 7 8)	7,50
Greedy coffee ^(3 7 8)	9,50
Homemade teurgoule ^(7 8)	9
Norman rice pudding with cinnamon	
Chocolate mousse ^(3 7 8)	8
Ice cream desserts : White Lady, "Liégeois" Chocolate or caramel ^(3 7 8)	7,90
Ice cream (2 scoops 3 scoops) ^(3 7 8) VANILLA, CHOCOLATE, STRAWBERRY, SALTED BUTTER CARAMEL, APPLE, LEMON, PISTACHIO, MINT CHOCOLAT, COOKIE DAUGH AND NUTY	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 Normandy

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

Desserts menus !

++ NO-FUSS ++

- Chocolate mousse ^(7|8)
- œ Floating Island served with custard ^(3|7|8)
- œ 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)
- œ Molten chocolate cake, custard and artisanal salted butter caramele ice cream ^(1|3|7|8)
- œ Dœ Strawberry and basil cappuccino ^(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