







# LE DEAUVILLE

*Normandy Coast*



## CHEESE ASSORTMENT

ASH GOAT'S CHEESE

CAMEMBERT

NEUFCHÂTEL

14

## DESSERTS



CARAMELIZED APPLE / 12

RED FRUITS & BERRIES / 16

PAVLOVA & RED BERRIES / 18

CHOCOLATE MOUSSE « MDC » / 14

SNOW EGGS / 11

BABA WITH CALVADOS / 14

APPLE TART / 14

SORBET OR ICE CREAM / 9



## SEAFOOD PLATTER

### L'ASSIETTE DE L'ÉCAILLER

3 VERNEUIL OYSTERS N°3  
3 LABEL ROUGE SHRIMPS  
1 LANGOUSTINES  
1 SHRIMPS, WHELKS &  
PERIWINKLES

31

### PETIT PÊCHEUR

6 VERNEUIL OYSTERS N°3  
½ CRAB  
2 LANGOUSTINES 10/15  
2 CLAMS  
3 LABEL ROUGE SHRIMPS  
1 SHRIMPS, WHELKS &  
PERIWINKLES

55

### LE DEAUVILLE

3 VERNEUIL OYSTERS N°3  
3 OYSTERS OSTRAL RÉGAL N°5  
½ BLEU LOBSTER  
2 LANGOUSTINES 10/15  
2 CLAMS  
4 LABEL ROUGE SHRIMPS  
1 SHRIMPS, WHELKS &  
PERIWINKLES

90

## RAW & MARINATED

ENOUGH FOR 2

ASSORTMENT

PONSU SALMON LIGHTLY SPICED  
TUNA SEA BASS OLIVE OIL  
LEMON

29

## OYSTERS

### LA FAMILLE BOUTRAIS

OSTRA SPECIALES REGAL N°3    OSTRA SPECIALES REGAL N°5

GENEROUS WITH MINERAL  
FLAVOURS

BY 3 OR BY 6  
12    24

«BUTTERFLY»  
THE MOST REFINED

BY 3 OR BY 6  
12    24

### VERNEUIL

SPECIALES N°3

BY 3 OR BY 6  
11    22

FINES N°3

BY 3 OR BY 6  
7    14

### TASTING OF OYSTERS

FROM THE SHUCKER'S SELECTION

40

## STARTERS

PUMPKIN SOUP / 13

GREEN BEAN & MUSHROOM  
SALAD / 15

CARAMELIZED EGGPLANT  
& BURRATA / 23

LETTUCE SALAD

AVOCADO / 14    LOBSTER / 42

RAW & MARINATED  
ASSORTED FISH / 29

SALMON «GRAVLAX» WITH DILL / 19

SPICY TUNA AVOCADO / 23

SEA BASS CEVICHE / 19

CRAB & AVOCADO TARTARE / 28

FOIE GRAS & TOASTS / 30

MARINATED PRAWNS & BASIL / 20  
SERVED WARM

CLAMS & CREAMY MARINIÈRE,  
CHIVES / 23

FRIED SQUID, SPICY MAYONNAISE / 16

## THE DISHES



TOMATO & BASIL RIGATONI / 19

BOTTARGA SPAGHETTI / 36

BEEF TARTARE WITH FRENCH  
FRIES / 24

BEEF FILLET WITH PEPPERS / 46

CRYING TIGER / 39

VEAL RIB À LA NORMANDE / 41

VEAL LIVER BALSAMIC  
REDUCTION / 26

AUGE VALLEY CHICKEN / 26

ASSORTMENT OF MARINATED  
RAW FISH / 29

SCALLOPS & LEMON  
BEURRE BLANC / 45

SALMON WITH CHAMPAGNE  
SAUCE / 31

FILET OF SEA BASS  
À LA GRENOBLE / 30

TOM YAM « CHILI SEA BASS »\* / 44

SOLE MEUNIÈRE / 65

SIDE DISHES :  
RICE, GREEN BEANS, SPINACH  
MASHED POTATOES, FRENCH FRIES



## LE BAR DE L'ÉCAILLER



SHRIMPS  
PER PORTION

9

WHELKS  
PER PORTION

13

PERIWINKLES  
PER PORTION

12

CLAMS  
PER 6

16

PRAWNS  
PER 6

14

LANGOUSTINES  
PER 3

24

PINK SHRIMPS

PER 9

27

CRAB

HALF WHOLE

12

24

BLUE LOBSTER

HALF WHOLE

44

88

LA MAISON  
DU CAVIAR

WHITE  
TARAMA

13

SUMMER TRUFFLE  
TARAMA

16

« BEESWAX »

BOTTARGA

31

WILD  
SALMON  
ROE

50G

32

ROYAL OSCIETRE  
CAVIAR

« LARGE GRAINS »

50G

220



# LE BRUNCH

*Presqu'île*

EVERY SUNDAY FROM 12PM TO 4PM

*By reservation only*

## BUFFET

ADULTS / 59 CHILDREN / 29

WATER, JUICES & HOT DRINKS INCLUDED



## EGGS

*Order at the table :  
scrambled, fried, omelette, soft-boiled*

## PASTRIES

*Brioche, pastries, bread, honey and jam*

## HORS D'OEUVRE

*Gravlax salmon, salad bar,  
raw vegetables, charcuteries, guacamole*

## HOT BUFFET

*Mini burger, croque-monsieur, salmon and chicken club sandwich,  
ham mac and cheese, vegetable platter,  
savory tarts, creamy soup*

## CHEESES

*Selection of local cheeses*

## LE BAR DE L'ÉCAILLER

*Oysters, langoustines, whelks, periwinkles  
pink shrimps, prawns*

*Order at table :*

*Half crab +10*

*Half blue lobster +20*

LA MAISON  
DU CAVIAR

*Royal oscietre caviar 10g +40*

*White or truffle tarama*

*Wild salmon roe*

## MIGNARDISES

*Selection of pastries,  
sweet tarts, crêpes, pancakes, cookies*