

# LA MAISON

By the Chef Antonio Salamina



## TO SHARE

20 €

### NORMANDY PORK BOARD

Selection of artisanal charcuterie

### NORMANDY CHEESES BOARD

Trilogy of Normandy cheeses

### MIXED board

Assorted of charcuterie and cheese

### PLANCHE DU MARAÎCHER

Assorted crunchy vegetables

### TRUFFLE CROQUE-MONSIEUR

### BRUSCHETTAS

Fresh tomatoes and basil

### FRIED SQUID

Spicy mayonnaise

## STARTERS

18 €

### BEEF CARPACCIO

Creamy burrata

### TUNA TATAKI

### SUMMER SALAD

Tomato, feta, cucumber, olive

### TOMATO SALAD WITH CREAMY BURRATA

### GASPACHO

Tomato, cucumber, celery

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## COURSES

### TENDER HEART OF RUMP

Potatoes with shallot sauce

26 €

### GIANT ROASTED PRAWNS

Sea pesto

28 €

### FARM POULTRY

Potatoes and roasted vegetables

26 €

### SUMMER FLAVOUR TART

Tomato, basil and mozzarella

22 €

### STEAMED FILLET OF SEA BASS

Tagliatelle and roasted vegetables

24 €

### TAGLIATELLE WITH BURRATA

Fresh tomato sauce

22 €

## KID'S CORNER

### CHICKEN NUGGETS

Homemade french fries

15 €

### MINCE BEARD

Homemade french fries

15 €

### FISH NUGGETS

Homemade french fries

15 €

### CHEESEBURGER

Homemade french fries

20 €

### HAM AND PASTA

15 €

### VANILLA OR CHOCOLATE ICE CREAM

5 €

### MOLTEN CHOCOLATE CAKE

10 €

### HARIBO ICE CREAM

4 €

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## TOPPINGS

4 €

### POTATOES

### HOMEMADE FRENCH FRIES

### TAGLIATELLE

### ROASTED VEGETABLES

### CRUNCHY SALAD

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## PAYS D'AUGE

9 €

### CHEESE PLATE

Camembert, Livarot, Pont-l'Evêque

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## FOR THE GOURMETS

### ASSORTED ICE CREAM AND SORBETS (3 balls)

8 €

### BRIOCHE PERDUE

10 €

### MOLTEN CHOCOLATE CAKE

Custard

10 €

### APPLE TIRAMISU

11 €

### PAVLOVA RED FRUITS

16 €

### OUR ICE CREAM FLAVOURS

Vanilla, chocolate, rum raisin, salted butter caramel, coffee

### OUR SORBET FLAVOURS

Strawberry, raspberry, passion fruit, lemon, apple