

CHEZ ALAIN

STARTERS

- Autumn Velouté - 3.90€
- Lyon Salami with Pickles - 4.50€
- Cucumber, Cottage Cheese and Fresh Herbs - 4.50€**
- Free-Range Eggs with Homemade Mayonnaise - 3.90€
- Beetroot Carpaccio with Feta - 4.90€
- The Chief's Terrine, Pickles - 4.90€**
- Homemade Seafood Terrine - 5.90€
- Homemade Norman Trout Gravlax - 6.90€**
- Tart of the day, Salad - 4.50€

MAIN DISHES

- ✓ Le Sainte-Thérèse, Salad- 10.90€ ✓
- Catch of the day with butter sauce and Vegetables - 14.50€**
- Chicken with Valley d'Auge sauce, Homemade French Fries - 12.90€
- Grilled Andouillette with Mustard sauce and Homemade French Fries - 14.90€**
- Steak Angus 180gr, Shallots, Homemade French Fries - 16.50€
- Braised ham with cider sauce, Homemade French Fries - 10.50€
- Black Pudding Parmentier with Apple, Salade - 13.90€**
- Grilled Salmon, Béarnaise Sauce, Homemade Fries - 14,90€
- Butchers Ground Beef Steak, Homemade Fries, Salad - 10.90€
- Tartars of Alain, Homemade French Fries, Salad**
 - The Classic - 12.50€
 - The Norman just Fried - 13.90€
 - The Forestier - 13.90€
- Additional Sides - 2.90€**
- Homemades French Fries - Homemade Mashed Potatoes - Pasta - Rice - Salad - Vegetables
- Le Trou Normand - 3.50€**

CHEESES

- AOP Camembert / AOP Pont-l'évêque / AOP Livarot
- The slice - 3.50€ Mix of 3 cheese- 5.90€

DESSERTS

- Seasonal Clafoutis - 4.90€
- Île Flottante- 3.90€**
- Chocolate and Praline Mousse - 3.90€
- Baked Apple, Homemade Shortbread, Drizzled with Calvados with Cal**
- Tarte à la mode - 5.20€
- French Toast with caramel and Vanilla Ice cream - 5.50€
- Fresh Fruit Salade - 3.90€**
- Chocolat liégeois / Café liégeois / Dame blanche - 4.90€
- Ice cream with 2 scoops (Vanilla - Chocolate - Strawberry - Lemon - Coffee) - 4.40€

KID MENU 8.00€

Ham and Pasta Shells or Homemade Ground Steak, Homemade French Fries - Ice Cream Scoop of your choice