

# CHEZ ALAIN

## ENTRÉES

- Velouté of the Moment - 3.90€
- Lyon Salami with Pickles - 4.50€
- Black sausage's tart tatin with onion and cider sauce - 6.90€
- Free-Range Eggs with Homemade Mayonnaise - 3.90€
- Salad with Pancetta and Croutons - 5.90€
- The Chief's Terrine, Pickles - 4.90€
- Homemade Seafood Terrine- 5.90€
- Homemade Norman Trout Gravlax - 6.90€
- Smoked Herring with warm potato- 5.90€

## PLATS

- ✓ Parmesan Vegetable Crumble - 10.90€ ✓
- Boeuf Bourguignon, Pasta - 12.90€
- Fish of the moment , White Butter, Vegetables - 14.50€
- Chicken with Valley d'Auge sauce, Homemade French Fries - 12.90€
- Pot au Feu - 13.90€
- Steak Angus 180 gr, Shallots, Homemade French Fries - 16.50€
- Blanquette de Veau - 13.90€
- Braised ham with cider sauce, Homemade French fries - 10.90€
- Two Fishs stew - 14.90€
- Homemade Smoked Sausage with Mashed Potatoes - 12.90€
- Tartars of Alain, Homemade French Fries, Salad
- The Classic - 12.50€
- The Norman just Fried - 13.90€
- Additional Sides - 2.90€
- Homemades French Fries- Homemade Mashed Potatoes- Pasta - Rice - Salad - Vegetables

Le Trou Normand - 3.50€

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## CHEESES

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

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## DESSERTS

- Rosemary candied Clementines - 4.90€
- Pear's stuffed pancake - 4.90€
- Chocolate and Praline Mousse - 3.90€
- Baked Apple, Homemade Shortbread, Drizzled with Calvados with Cal- 5.50€
- Tarte à la Mode - 5.20€
- French Toast with caramel and Vanilla Ice cream - 5.90€
- Fresh Fruit Salade - 3.90€
- Chocolat liégeois / Café liégeois / Dame blanche - 4.90€
- Two scoops of ice cream (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