

Aperitif

Kir white wine *	4€00
Kir pétillant * (sparkling wine kir)	5€00
Kir normand *(cider)	5€00
Anise 2cl	3€50
Pommeau 7cl Maison Hérout	7€00
Martini white or red 7cl	5€00
Suze	4€00
Americano	8€50
Rosé grapefruit	4€00
Apérol Spritz	5€80
*blackcurrant, blackberry, peach, grapefruit, raspberry, strawberry, violet	

Draft beers 25 cl

Chouffe blonde	4€20
Chouffe IPA	4€20
Grimbergen	4€20
Beer of the moment	4€20
1664	3€50
Monaco	3€20
Syrup beer	8€60
Panaché	3€20
Ambush	5€1

Bottled beers

Vikland 6° (smoke)	3€90
Liberty road 6° (hazelnut)	3€90
La Ste mère 5,5° (blonde)	3€90
Mes souliers sont rouges 8.5° (hibiscus)	3€90

Others

Paix dieu 10°	6€80
Desperados 5,9°	5€50
Triple Karmielit	5€60
8,4° Liefman rouge	3€90
3,8° Duvel 8,5°	5€80
Duvel 6,66°	5€80

Soft

Water syrup	2€00
Diabolo	3€00
Coca-Cola original / zero	3€80
Orangina	3€80
Schweppes tonic / citrus	3€80
fruit Fruit juice (orange, pineapple, apricot, multi-fruit, grapefruit, tomato)	3€20
Ice tea	3€80
Perrier 50cl / 1L	3€00/5€00
Vittel 50cl / 1L	2€70/5€90

Desserts

48. Chocolate mousse	5€80
49. Floating island	5€80
50. Brioche perdue with ice cream	5€80
51. Tarte Tatin with squirty cream	7€80
52. Burnt cream	7€80
53. Chocolate fudge	6€80
54. Gourmet trio	5€80
55. Gourmet coffee or tea	9€50

3 scoops

56. Dame blanche (vanilla ice cream, chocolate sauce, squirty cream)	6€80
57. Café liégeois (coffee ice cream, coffee sauce, squirty cream)	6€80
58. Chocolat Liégeois (chocolate ice cream, chocolate sauce, squirty cream)	6€80
59. After-Eight (mint ice cream, chocolate sauce, squirty cream)	6€80
60. Strawberry melba in season (vanilla ice cream, strawberries, red berries sauce, squirty cream)	8€80
61. Colonel cup (lemon sorbet, 2cl. vodka, squirty cream)	8€80
62. Normande cup (apple sorbet, 2cl calvados, squirty cream)	8€80
63. Red berries cup (blackcurrant sorbet, raspberry sorbet, strawberry sorbet, crème cassis 2cl and squirty cream)	8€80

Ice cream and sorbet

Chocolate	Coffee	Blackcurrant
Vanilla	Mint	Raspberry
Caramel salted butter Pistachio	Passion	Strawberry
Rum raisin	Lemon	
Apple		
+ Squirty cream 1€		
2 scoops	4€50	
3 scoops	5€50	

Cheeses

63. Platter of Norman cheeses + salad	7€50
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Our partners :

Isigny Ste mère for cream and cheeses
William & James for Scottish smoked salmon
Lisa Charenton for Isigny oysters
Maison Hérout for cider, calvados and pommeau
Biscuiterie de Ste mère for biscuits
Brasserie de Ste mère for Ste mère bottled beers
Brasserie à chouffe for chouffe draught beers

Menu



All our dishes and chips are home-made, and our beef is French. Our ice creams are home-made.

Starters

1. Herring fillet potatoes in oil	✓	6€80
2. Crispy camembert with andouille sausage on a bed of salad		9€50
3. Plate of country ham		7€00
4. Small platter of charcuterie		9€50
5. Slate of smoked Scottish salmon	✓	12€00
6. Hard-boiled eggs with mayonnaise		6€80
7. Casserole egg of the moment		6€80

Sea Food



8. Fish soup	✓	8€00
9. Prawns with mayonnaise	✓	8€00
10. Whelks with mayonnaise	✓	8€00
11. Duo of whelks and prawns with mayonnaise	✓	8€00
12. 6 Isigny oysters	✓	9€60
13. 6 Isigny oysters with toasted Camembert	✓	12€80
14. Seafood platter with whelks, prawns and Isigny oysters	✓	14€80

Share dishes (or not)

15. Mixed (cold meats, cheese)	15€50
16. Sea (whelks, prawns and smoked salmon)	15€50
17. To share (cold meats, hot Camembert and chips)	15€50

Kids



18. Kid Burger (buns, cheddar, ketchup et steak)	11€50
19. Fish nuggets	11€50
20. Small grilled ham	7€80
21. Small mix eggs	✓ 7€80
22. Ham	6€80

KIDS MENU

(-10 years old)

10€80

Small mix eggs or Ham with homemade fries

2 cups of ice cream, choice of flavor :
vanilla, chocolate, strawberry

Contoir's suggest

33€80

STARTER'S MENU CHOICE :

(starters, seafood)

MAIN COURSE :

(meat, fish, hamburgers)

DESERTS MENU CHOICE :

(cheese plate

dessert, 3 cups)

LUNCH MENU

(Only for the lunch and monday to friday)

Choice of menu 16,80

(Starter + main course or main course + dessert)

18€90

STARTER'S MENU CHOICE :

Herring fillet potatoes in oil

or

Casserole egg of the moment

MAIN COURSE :

Of day (12€00)

ou

Grilled steack choice sauce :

pepper, camembert, Roquefort

(extra sauce)

DESERTS MENU CHOICE :

Chocolate mousse

or

Floating island

or

Gourmet trio

✓ Vegetarian

Meats

23. Grilled steak (flank steak)	12€00
24. Chopped steak (+ 1,20 € fried egg)	11€50
25. Grilled rib steak	22€80
26. Grilled ham (+ 1,20 € fried egg)	10€50
27. Steak tartare	17€50
28. Grilled andouillette 5A	16€80
29. Beef carpaccio with basil	14€50

+ HOMEMADE SAUCES CHOICE

30. Camembert, pepper, Roquefort, wholegrain mustard (Hot sauces) Mayonnaise, tartar, chives (cold sauces)	✓ 2€15
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Fishes



31. Fish&Chips	✓ 17€50
32. Cod fillet with whit butter	✓ 20€50
33. Fish skewer	✓ 17€50

Hamburgers



34. Normand (Buns, cream, apples, Livarot, steak)	18€50
35. Atomik (Buns, cream, Tomme, onions, tomatoes, chorizo, steak)	18€50
36. Le boubou (Buns, cream, onions, tomato, camembert, mix eggs)	✓ 16€80
37. Le 75e (Buns, cream, onions, tomato, cheddar, bacon, gherkins, steak)	18€50

Salads

38. Contoir (green salad, potatoes, tomato, andouille sausage, bacon, apple, camembert toast)	15€80
39. Williams (green salad, potatoes, tomatoes, asparagus, smoked Scottish salmon, toast and chive cream)	✓ 15€80
40. Charly (green salad, potatoes, tomatoes, comté cheese poached egg, bacon)	✓ 15€80
41. Chèvre (green salad, potatoes, tomatoes, bacon, warm goat's cheese toast)	✓ 15€80

Snacks

42. Plain omelette	✓ 9€00
43. Omelette garnished with bacon or chorizo or mushrooms or cheese	✓ 10€50
44. Omelette with bacon, mushrooms and cheese	11€50
45. Croq' Monsieur	10€20
46. Croq' Monsieur camembert	10€80
47. Croq' Monsieur salmon and goat's cheese	✓ 12€80
+ fried eggs (Croq' Madame)	1€20