

La Flottille Restaurant



All our dishes are homemade, created on-site from raw and fresh products, except for the fries, tagliatelle nests, nuggets, ice cream, and sorbets.

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STARTERS

Mussels with a garlic butter stuffing made in-house	€9.50
Snail casserole with a garlic butter made in-house or Camembert (both can be chosen together)	€9.50
Fish soup with "rouille" spicy sauce and croutons made in-house.	€9.50
Plate of fresh prawns served with mayonnaise made in-house.	€9.00
Avocado shrimp cocktail and cocktail sauce made in-house	€9.50
Fresh squid croquettes made in-house with a sauce made in-house	€9.50
Chef's handmade terrine and pickles	€9.50

SALADS

	Small	Large
ETRETATAISE: Salad greens, tomatoes, avocados, shrimp, mussels, smoked salmon and vinaigrette made in-house	€9.50	€16.00
BOCAGE: Salad greens, tomatoes, croutons, Grana Padano shavings, breaded chicken strips, vinaigrette made in-house	€9.50	€16.00
FECAMPOISE: Salad greens, tomatoes, onions, potato, herring fillets and vinaigrette made in-house	€9.50	€16.00
	2 x toast	4 x toast
CHEESE: AOP cheese of your choice (Camembert, Neufchatel, Livarot, Pont Lévêque) Salad greens, tomatoes, bacon, walnuts, and a vinaigrette made in-house	€9.50	€16.00
LA VALEUSE: Salad greens, tomatoes, bacon, nuts, goats cheese, toast, and a vinaigrette made in-house.)	€9.50	€16.00

THE SEAFOOD CORNER

Mussels in white wine €13.00

The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.
(Subject to availability)

Normandy mussels (with parsley cream) €13.50

The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.
(Subject to availability)

Cauchoise mussels (crème fraiche, cider, and Calvados) €13.50

The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.
(Subject to availability)

Mussels sauce of the day €13.50

The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.
(Subject to availability)

Fish of the day grilled over a wood fire (depending on availability) Ask us for
more information

Choice of side dish: roast potatoes, green salad, fries, tagliatelle nests, the side dish of the day.

BUCKWHEAT PANCAKES

COMPLETE : Eggs, ham, grated cheese €8.00

PONT L'EVEQUE: Onions, bacon, Pont L'Evêque and gruyère cheese, €9.80
crème fraiche

FERMIERE : Eggs, ham, tomato, grated cheese, parsley cream €9.30

NEUFCHATEL : Neufchâtel cheese, tomatoes, potato, crème fraiche €9.30

LIVAROT : Livarot cheese, andouille sausage, apples, parsley cream €9.80

SALMON: Smoked salmon, fresh salmon, leek fondue €9.30
made in-house, crème fraiche, chives

TARTIFLETTE NORMANDE: Potatoes, onions, andouille sausage €9.80
from Vire, Camembert, crème fraiche

CABRI: Goat cheese (local farm product), honey nuts, crème fraiche €9.50

OUR WOOD FIRED GRILLS

Rib steak of approx. 330g (11.6 oz)	€22.00
Rib steak of approx. 520g (1.1 lb)	€29.00
Beef rib on the bone, per kilo (2.2 lb)	€56.00
Rump steak approx 220-230g (7.7-8.1 oz)	€17.00
Andouillette Tripe Sausage	€16.00
Old-fashioned Sausage from Georges V Butcher at Etretat	€16.00
Duck breast and honey or green pepper sauce made in-house, approx. 300g (10.5oz).	€25.00
Butcher's special	Ask us for information

All our meats are of French origin, served with a parsley cream made in-house, onions, and peppers marinated in olive oil as well as a side dish of your choice.

SIDES

Plate of roast potatoes	€4.00
Plate of fries	€4.00
Green salad	€4.00
Side dish of the day	€4.00
Tagliatelle nests	€4.00
Sauces: Honey sauce, green pepper, sauce of the day	€0.80

CHEESE PLATTER

Pont L'Evèque, Neufchâtel, Livarot and Camembert Served with a green salad, walnuts, and vinaigrette made in-house

All our cheeses are AOP and refined by ourselves.

€8.00

CREPES MENU at €18.00

Galette of your choice:

FERMIERE : Eggs, ham, tomato, grated cheese, parsley cream

SALMON: Smoked salmon, fresh salmon, leek fondue made in-house, crème fraîche, chives

TARTIFLETTE NORMANDE: Potatoes, onions, andouille sausage from Vire, Camembert, crème fraîche

Choice of Crêpes:

ARDECHOISE: chocolate sauce made in-house, chestnut cream, crème fraîche

CAUCHOISE: apple compote and salted butter caramel made in-house, with whipped cream

LUPIN: chocolate sauce made in-house, a scoop of vanilla ice cream, whipped cream

A cup of cider or 250mL (11.1 fl. oz) of Pelfort draft beer or cordial with water

MUSSELS MENU at €20.00

A cup of cider or 250mL (11.1 fl. oz) of Pelfort draft beer or cordial with water

A pot of mussels (approx 1 Liter / 33 fl. oz):

MARINIÈRE (white wine)

NORMANDE (parsley cream)

CAUCHOISE (crème fraîche, cider, and Calvados)

DAILY SPECIAL

And a **side dish of your choice**: roast potatoes, fries, green salad, the side dish of the day or tagliatelle nest.

Choice of Crêpes:

applesauce made in-house, chocolate or salted butter caramel

CHILDREN'S MENU €9.00 (Up to 10 years old)

Choice of mains:

Breaded chicken strips or white ham and fries, a pot of Mussels, or Ham and grated cheese galette

Choice of desserts:

A scoop of ice cream of your choice Ile flottante made in-house, with custard Crêpe with sugar or chocolate sauce made in-house

MENU at €23.00 (2 choices)

MENU at €27.50 (3 choices)

Your choice of Starters

Your choice of Dish and side:

Rump steak approx. 220-230g (7.7-8.1 oz)

Real andouillette sausage from Troyes

Old-fashioned sausages with Guérande salt

Sides: Grilled potato, fries, green salad, the side of the day or tagliatelle nests

Dessert made in-house