



Restaurant La Flottille



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

02.35.27.07.78

www.restaurant-laflottille.fr

Du lundi au dimanche
Le midi à partir de 12h et
Le soir dès 18h45.



STARTERS

Fresh squid croquettes made in-house with a sauce made in-house	11.00 €
Chef`s handmade of three flavours and pickles (cider , calvados and pommeau)	10.00 €
Plate "La Flottille" to share (hams and cheeses produced in Normandie)	16.00 €
Stuffed mussels with a garlic butter homemade or Camembert (both can be chosen together)	11.00 €
Stuffed snails with a garlic butter homemade or Camembert (both can be chosen together)	12.00 €
Eggs casserole "La Flottille" (local farm egg, camembert sauce, cheese and dried tenderloin slices)	11.00 €

THE SEAFOOD CORNER

Mussels in white wine	13.50 €
The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.	
Normandy mussels (with parsley cream)	15.00 €
The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.	
Camembert mussels (camembert cheese sauce)	15.00 €
The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.	
Mussels sauce of the day	15.00 €
The pot of about 1 liter (approx. 33 fl. oz), with your choice of side dish.	
Fish of the day grilled over a wood fire Ask us for more information (depending on availability)	

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

SALADS

Small: 10 €

Large: 16 €

Vegetarian: green salad, seasonal vegetables and homemade vinaigrette

Small: 11 €

Large: 17 €

CHEESE: AOP cheese toasts of your choice (Camembert, Neufchatel, Livarot, Pont Lévêque) green salad, seasonal vegetables, dried tenderloin slices and homemade vinaigrette

Small: 12 €

Large: 18 €

Goat Cheese (local farm): green salades, ham slices, nuts, goat cheese toasts, and a vinaigrette made in-house.)

BUCKWHEAT PANCAKES

COMPLETE : free range eggs, ham, grated cheese	9.00 €
NORMANDE : Potatoes, onions, andouille sausage from Vire, camembert cheese, sour cream.	10.50 €
SALMON : Smoked salmon, fresh salmon, leek fondue made in-house, sour cream, chives	12.00 €
CHICKEN : chicken, sour cream, cheese and mushrooms	12,00 €
VEGETARIAN : egg, cheese, mushrooms, onions, potatoes, parsley cream	10,50 €
SAUSAGE : grilled sausage, mustard sauce and fried onions	12.00 €
CABRI : Goat cheese (local farm product), honey nuts, sour cream and ham slices	12.00 €

OUR WOOD FIRED GRILLS

Rib steak of approx. 330g (11.6 oz)	25.00 €
Beef rib on the bone, per kilo (2.2 lb)	65.00 €
Rump steak approx 220-230g (7.7-8.1 oz)	20.00 €
Andouillette Tripe Sausage	18.50 €
Old-fashioned Sausage from Georges V Butcher at Etretat	17.50 €
Duck breast 300 grs	28.00 €
Butcher's special	Ask us

All our meats are of French origin, served with a dish and a sauce of your choice (pepper, honey, cheese or chef`s homemade butter)

SIDES

Plate of grilled potatoes	4.50 €
Plate of fries	4.50 €
Green salad	4.00 €
Side dish of the day	4.50 €

Kid`s Menu (up to 10 years old)

Chicken Nuggets with french fries or Pot of mussels with french fries

or Cheese/ham salty pancake

Dessert:

1 scoop of ice cream or Chocolate, sugar or salty caramel crepe

NOS DESSERTS MAISON

Moelleux au chocolat et sa crème anglaise maison	9,00 €
Ile Flottante, crème anglaise et caramel beurre salé maison	8,00 €
Profiteroles maison	10,50 €
Café gourmand	11,00 €

NOS CREPES SUCREES

Beurre ou beurre sucré	3,50 €
Chocolat ou caramel beurre salé maison	4,50 €
FLAMBEE Au choix : Calvados, Rhum ou Bénédictine	7,00 €
LUPIN Chocolat, boule de glace vanille et chantilly	8,00 €
CAUCHOISE Compote de pomme, caramel beurre salé et chantilly	8,00 €

NOS GLACES

Crème glacée Vanille	1 boule	2,50 €
Crème glacée Chocolat	2 boules	4,00 €
Crème glacée Café	3 boules	5,00 €
Crème glacée Noisette		
Crème glacée Caramel beurre salé		
Sorbet Fraise		
Sorbet Pommes		
Sorbet Citron		