

RESTAURANT DU PERREY



WELCOME !

Our team is at your entire disposal to ensure that you have a wonderful time at our table.

Our Chef creates the menus according to the seasons, most of the products are either organic or locally grown.

Our meats are all French and mostly organic.

Our fish is fresh and exclusively caught in the Channel or north seas, with respect to fishing regulations.

Our "grand cru" oysters are harvested in the Normandy deep sea. Everything is home made and definitely worth waiting for!

We are more than happy to answer any of your questions regarding our cuisine. If something wrong or missing (seasoning, cooking, temperature), we're also here to make it all perfect!

You enjoyed our cuisine, the service, the atmosphere, the setting?
Please share your comments on TripAdvisor or Google !

Le Restaurant du Perrey's team wishes you a wonderful time.



Illustration by @cosmoillustrator
The allergen list is available on request.

SEAFOOD

N°3 Deep Sea Oysters

14€50 per 6

21€00 per 9

26€00 per 12

L'Aiguille seafood platter

3 oysters, winkles, whelks, shrimps,

3 clams et ½ a crab

44€ for 1 person/ 85€ for 2

The horizon seafood platter

6 oysters winkles, whelks, shrimps ½ crab

3 clams, 3 large prawns ½ lobster

76€ for 1 pers/ 150€ for 2 pers

½ cold lobster (+/- 350g)	36€50
Shrimps	13€50
Winkles and Whelks	12€50
½ crab	14€50

Mussels

		Mussels & fries
White wine sauce	12€90	16€90
Normand style with organic cream	13€90	17€90
Herbs and lemon	13€90	17€90
Curry sauce	14€00	18€00
Organic Blue cheese	14€50	18€50

A LA CARTE

Starters

Home made swimming crab chowder	12€50
Homemade onion soup & flavourings (croutons etc)	9€90
Home smoked Gravlax salmon, toasts and flavoured cream	14€90
Tune fish tartare, sesame & soy	14€90
Cesar salad (main dish 19€90)	15€50
Signature Sea salad (main dish 19€90)	15€50
Goat cheese and duck ham salad (main dish 17€90)	13€90
Périgord salad (main dish 21€50)	17€00
Home made Foie gras & toast	16€50
Normandy cheese plate	12€00
Snails and garlic butter	by 6: 9€90 by 12: 18€00

MAIN COURSES

Our mains come with grenailles potatoes and vegetables unless change request

MEAT

*Organic meat from the West region of France

Beef filet * (+/- 250g)	32€00
Beef brochette*, tartare sauce	23€00
Beef tartare*, seasoned or not, home made fries	23€00
Chicken casserole and camembert cheese	22€00
Organic andouillette, fries, salad, camembert or mustard sauce	19€50

FISH

Our fish is fresh and locally caught

Grilled sea bream & virgin sauce	24€50
Fish brochette (monkfish, salmon & cod) with garlic cream	24€50
Fish & Chips : home made fries and salad	18€50
Sea casserole: monkfish, salmon, haddock, shellfish	26€00
Fish of the day	19€00
Roasted ray wing with caper butter, vegetables and grenailles potatoes	22€00
Plancha grilled blue lobster, or flambé style on request (600g to 1kg, price per 100g)	16€00

Burgers

Our burgers come with fries and salad

Beef*, grey tomme cheese, mixed salad	19€00
Chicken, camembert, cheese and mixed salad	19€00
Fish, grey tomme, tartare, sauce and mixed salad	19€00
Falafel, grey tomme, mixed salad	19€00

Home baked sweets

Paris-Brest & caramel & salted butter sauce	11€00
Apple pie and delicious farm cream	9€00
Chocolate fondant , salted butter caramel and whipped cream	9€00
Vanilla crème brûlée	9€00
Our wild Profiteroles: chou pastry, vanilla and chocolate ice cream & whipped cream	13€50
Coffee, tea & mini chocolate fondant	6€00
Gourmand tea or coffee with apple pie, crème brûlée and chocolate fondant	13€50

Waffles

Sugar	4€50
Jam	5€00
Nocciolata	5€50
Salted butter caramel sauce	5€50
Home made chantilly	6€00
extra serving of chantilly	1€50

Artisan and organic ice cream

1 scoop	3€50
2 scoops	7€00
3 scoops	9€00
extra serving of fruit coulis or home made chantilly	1€50
Fruit sorbet (2 scoops) & liquor	11€50

Our flavours : vanilla, coffee, chocolate, salted butter caramel, pistachio, strawberry, raspberry, black currant, lemon, apple, apricot, mango.

Ice cream bowls

12€00

Liégeois

Coffee or chocolate

Dame Blanche

3 vanilla scoops, chocolate sauce, chantilly

Perrey Special

2 vanilla scoops, 1 pistachio scoop, caramel & salted butter, chantilly

Rosso

1 black currant scoop, 1 strawberry scoop, 1 raspberry scoop, fruit coulis, chantilly

Hauville

1 apricot scoop, 1 lemon scoop, 1 mango scoop, pear preserve, chantilly

Croquante

2 vanilla scoops, 1 caramel salted butter scoop, crunchy nougat, chocolate, chantilly

BEVERAGES

SOFTS

Mineral water 50cl	5€00
Organic sirup and water, 25cl	2€50
Organic fruit juice (orange, apple, pineapple...), 25cl	5€00
Organic Cola, 33cl	5€00
Coca Cola, Coca Cola Zéro, 33cl	5€00
Orangina, 25cl	5€00
Indien, 25cl	5€00
Diabolo Bio, Perrier sirop, 33cl	5€00
Organic Tonic water, 33cl	5€00
Schweppes agrumes, 25cl	5€00
Limonade Bio , 33cl	5€00
Organic Ice Tea, 33cl	5€00

HOT DRINKS

Espresso	2€90
Noisette	3€10
Double espresso	4€50
Café crème	4€00
Cappuccino	5€50
Hot chocolate	4€90
Tea or herbal tea	4€10

TAKE AWAY

Mineral water 50cl	3€00
Coca, Orangina	3€50
Coffee	2€50
Hot chocolate	3€50
Café crème	3€00
Tea	3€50

BEVERAGES

APÉRITIFS & DIGESTIFS

Kir vin blanc / Kir Normand (Cidre fermier)	12cl	6€50
Kir Royal	12cl	14€50
Pastis, Ricard	4cl	6€50
Whisky	4cl	9€00
Whisky & cola, Gin & tonic	4cl	12€00
Pommeau, Martini ou Porto	6cl	6€50
Calvados VSOP Bio, Bénédictine, les classiques...	4cl	12€00
Irish Coffee	12cl	9€50

CIDER & BEER

Cidre brut	33cl	5€50
	75cl	14€50
Bière blonde traditionnelle Trappe Puur 4,5°	25cl	6€50
	50cl	11€50
Bière Thörgoule Brasserie de la Baie 5°	25cl	5€00
	50cl	8€90
Bière blonde Brasserie des 2 Amants 6°	25cl	5€00
	50cl	8€90
Bière d'Abbaye Leffe 6,6° (non bio)	25cl	6€50
	50cl	11€50

COCKTAILS

Perrey (18cl): Bénédictine, jus de pomme, champagne, cassis	13€90
Rayon Vert (18cl) : Gin, citron, Clairette de Die, Curaçao bleu, Picon	13€90
Italicus Agrum (12cl) : Italicus (liqueur d'agrumes, plantes et épices), Schweppes Agrumes, Curaçao	13€90
G-Vine (15cl) : G-Vine, tonic, limonade, concombre	13€90
Saint Germain (15cl) : St Germain (liqueur française de fleur de sureau), Perrier, Clairette de Die	12€90
Blue Perrey (7cl) : Vodka, Curaçao Bleu, Angostura	12€90
Spritz Prosecco (15cl) : Apérol ou Saint Germain	12€90
Cocktail sans alcool (18cl) : orange, ananas, pomme, grenadine	8€90

WINE

All of our wines are either organic or bio-dynamically produced

	37,50cl	50cl	75cl
WHITE WINE			
Crozes Hermitage E. Pochon			49€00
Chardonnay - Domaine des Hautes Gohardes			26€00
Côteau du Layon - D. des Hautes Gohardes			32€00
Côteaux d'Aix - Domaine des Béatines		24€00	
Viognier - Les Granges de Mirabel Chapoutier			42€00
Sancerre Maison Dauny	27€00		42€00
Gewurtztraminer - Domaine Agapé			42€00
Riesling - Domaine Agapé			43€00
Chablis - Simonnet & Febvre			49€00
Côtes du Rhone - Adunacio Chapoutier			32€00
Graves - Domaine du Château St Hilaire	24€00		38€00
ROSE WINE			
Côteaux d'Aix - Domaine des Béatines		24€00	31€00
Sun Up IGP Méditerranée			26€00
Sancerre Maison Dauny	27€00		42€00
RED WINE			
Côteaux d'Aix - Domaine des Béatines		24€00	31€00
Sancerre AOP - Domaine Dauny	27€00		43€00
Graves - Domaine du Château St Hilaire	27€00		49€00
Côtes de Blaye L'Ironda			32€00
Saint Emilion grand cru chateau Belregard			62€00
Côtes de Bourg "Promesse de Dourthe"			32€00
Saumur Champigny "Le Boisclair"- J. Melllot			38€00
Côtes du Rhone - Adunacio Chapoutier			32€00
Pinot noir Saint Victor - Gérard Bertrand			42€00
BUBBLES			
Clairette de Die "Cuvée Abel"			28€00
Prosecco AOC brut			39€00
Champagne Canard-Duchêne			79€00

WHITE WINE by the glass (12,5 cl)

Val de Loire - Domaine des Htes Gohardes	6€90
Sancerre - Maison Dauny	8€00
Viognier "Les Granges de Mirabel" Chapoutier	8€00
Graves - Domaine du Château St Hilaire	7€70
Côteaux du Layon - Domaine des Htes Gohardes	7€70
Chablis - Simonnet & Febvre	9€30
Côtes du Rhone - Adunacio Chapoutier	7€90
Gewurtztraminer - Domaine Agapé	8€20
Riesling - Domaine Agapé	8€20
Crozes Hermitage Etienne Pochon	9€20
Côteaux d'Aix - Domaine des Béatines	7€70

ROSE WNE by the glass (12,5cl)

Val de Loire - Domaine des Htes Gohardes	6€90
Sun Up IGP Méditerranée	7€70
Côteaux d'Aix - Domaine des Béatines	7€70
Sancerre - Maison Dauny	8€00

RED WINE by the glass(12,5cl)

Côteaux d'Aix - Domaine des Béatines	7€70
Sancerre - Maison Dauny	8€30
Côte de Blaye L'Ironda	7€90
Graves - Domaine du Château St Hilaire	9€30
Saint Emilion Grand Cru - Château Belregard	12€60
Côtes de Bourg "Promesse de Dourthe"	7€90
Saumur Champigny "Le Boisclair"- J. Melllot	8€50
Côtes du Rhone blanc/rouge - Adunacio Chapoutier	7€90
Pinot noir Saint Victor - Gérard Bertrand	8€30

BUBBLES (14cl)

Clairette de Die "Cuvée Abel"	7€90
Prosecco AOC brut	8€90
Champagne Canard-Duchêne	14€00

PITCHERS

	25cl	50cl
Val de Loire blanc- Domaine des Htes Gohardes	9€50	15€90
Val de Loire rosé - Domaine des Htes Gohardes	9€50	15€90
Anjou - Domaine des Htes Gohardes	9€50	15€90

KIDS MENU

14,50 €

Fish & chips

or

Mussels and fries

or

Organice beef steak & fries

-

Apple pie or organice ice cream