

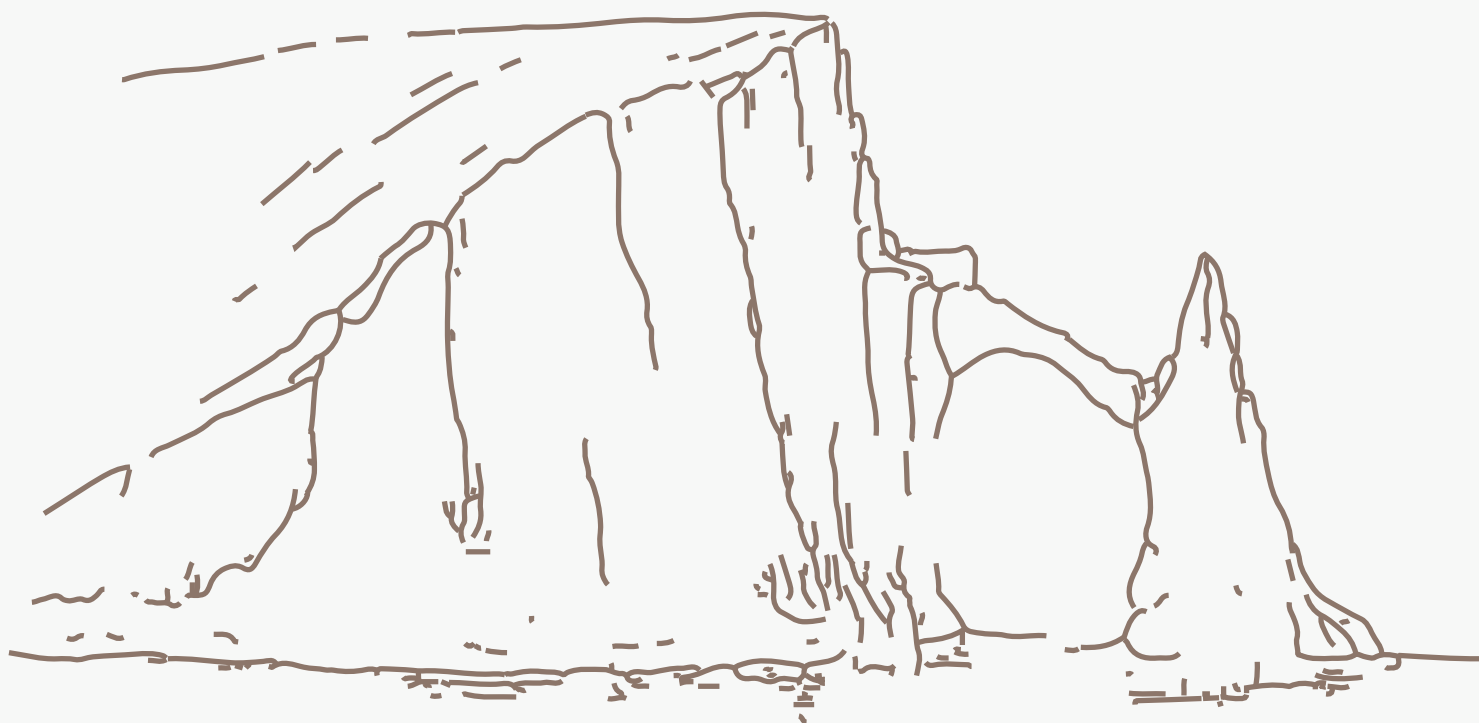
LE COCINA

RESTAURANT

SAISONAL

HOMEMADE CUISINE

We strive to source the finest ingredients to offer authentic and creative cuisine inspired by the seasons, local terroir and beyond, while prioritising local producers.



OUR DRINKS

OUR KIRS (10CL)

Kir	9.50 €
White wine with fruit liqueur	
Kir Royal	9.50 €
Sparkling wine with fruit liqueur	
Norman Kir	5.80 €
Cider with fruit liqueur	

OUR APERITIFS (4CL)

Ricard	3.60 €
Martini	4.80 €
Muscat	4.80 €
Suze	4.80 €
Port	4.80 €
Beefeater Gin	4.80 €
Vodka	4.80 €
Tequila	6.00 €
Bacardi White Rum	6.50 €
Bacardi Amber Rum	6.50 €
Diplomatico Rum	9.60 €
House-Infused Rum	7.00 €
Supplément : soda, jus de fruit	2.80 €

DRAFT BEERS

	25cL	33cL	50cL
Coq Hardi	4.40 €	5.60 €	7.90 €
Tongerlo	4.90 €	6.80 €	9.90 €
Lefte Ruby	4.90 €	6.80 €	9.90 €
Shandy	3.60 €	4.80 €	6.20 €
Picon Beer	4.90 €	6.20 €	7.50 €

OUR BOTTLED BEERS 33cL

Seasonal Beers	See board
1664 Alcohol-Free	4.20 €

OUR DIGESTIFS (4CL) 9.50€

Get 27, Get 31, Bénédictine, Pommeau, Calvados, Cognac, Armagnac, Baileys

Alcohol abuse is dangerous for your health. Please drink responsibly.

FRUIT JUICES

Apple Juice, Orange Juice, Pineapple Juice, Tomato Juice, Apricot Juice 4.20 €

SOFT DRINKS

Limonade	33 cL	4.20 €
Perrier	33 cL	4.20 €
Coca Cola	33 cL	4.20 €
Coca Cola zéro	33 cL	4.20 €
Fuze Tea	25 cL	4.20 €
Oasis	25 cL	4.20 €
Orangina	25 cL	4.20 €
Schweppes tonic	25 cL	4.20 €
Schweppes agrumes	25 cL	4.10 €

OUR SYRUPS

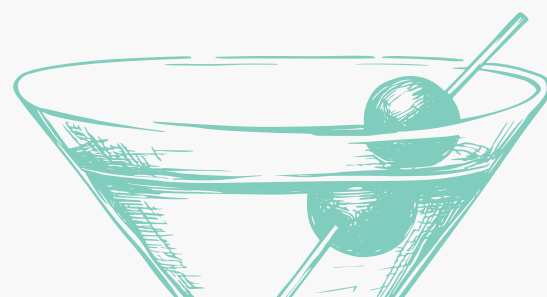
Diabolo	4.80 €
Syrup with water	2.90 €
Flavors : Mint, Grenadine, Lemon Peach, Strawberry, Cherry, Kiwi, Banana, Watermelon, Apple, Raspberry, Violet	

OUR HOT DRINKS

Espresso	1.90 €
Decaffeinated Coffee	1.90 €
Americano Coffee	2.20 €
Large black coffee	3.60 €
Hot Chocolate	3.60 €
Tea or Herbal Tea	3.60 €
Cappuccino	3.90 €

WATER

	50cL	1L
Evian	4.90 €	6.50 €
San Pellegrino	4.90 €	6.50 €



OUR DRINKS

OUR WHISKIES (4CL)

Clan Campbell - Scotland	6.00 €
<i>Delicate smoky aroma and vanilla</i>	
Jack Daniel's - USA	7.20 €
<i>Slightly woody with a hint of tobacco</i>	
Supplement : soda or fruit juice	2.80 €
Aberlour - 10 years - Scotland	7.80 €
<i>Woody and spicy notes, with a subtle hint of honey</i>	
Jameson - 10 years - Ireland	8.30 €
<i>Fruity aromas</i>	
Talisker - 10 years - Scotland	9.50 €
<i>Spicy and fruity notes</i>	
Chivas - 18 years - Scotland	12.90 €
<i>Dark chocolate flavor with floral notes</i>	

OUR COCKTAILS

COCKTAILS WITH ALCOHOL 9.50 €

Cocktail of the Day

Mojito

Rum, sparkling water, fresh mint & lime

Americano

Martini Rosso, Campari, orange & lemon

Piña Colada

White & amber rum, pineapple juice & coconut milk

Irish Coffee

Whisky, espresso & cream

Norman Coffee

Calvados, espresso & cream

Ti' Punch

Caribbean rum, lime & cane sugar

SUMMER COCKTAILS 9.50 €

Rosé Limé

Rosé wine, lemonade, orange & apple

Sweet Baby

Sweet white wine, lemonade, lemon & apple

NON-ALCOHOLIC COCKTAILS 8.20 €

Bella luna

Orange, pineapple & lime juice

Fleur d'amour

Pineapple, mango & banana syrup

Bora Bora

Pineapple, passion fruit, grenadine & lime juice

Frozen Apricot

Apricot, pineapple, cherry syrup & lime juice

Exotic

Passion fruit, apricot & peach syrup

Spritz

Aperol, Prosecco, sparkling water & orange

Garden Spritz

Prosecco, gin, elderflower syrup, lemon juice & sparkling water

MENUS

CHEF'S BLACKBOARD MENU

LUNCH MENU

Starter + Main OR Main + Dessert	19.00 €
Starter + Main + Dessert	23.00 €
With cheese option	4.00 €

COCINA MENU

Starter + Main OR Main + Dessert	27.00 €
Starter + Main + Dessert	32.00 €
With cheese option	4.00 €

CHILDREN'S MENU

Your choice of:	13.00 €
Drink of your choice: Fruit juice, soda, flavored lemonade, or syrup with water.	
Main course of your choice: Panko breaded chicken, beef burger patty, fish fillet, or ham.	
Side of your choice: Fries or vegetables.	
Dessert of your choice: 2 scoops of ice cream, ice lolly, or fruit salad.	

Our local suppliers:

Trout: Au Vivier Kot, trout farmers and processors in Vatierville since 1929.

Potatoes: Sarl Jean-Marc MALO, established in 1969 in Goderville.

Bread: Au Fournil Bolbécais and Aux Délices d'Iris in Bolbec.

Cheese: Fromagerie Dumesnil in Saint-Vincent-de-Cramesnil and Ferme des Cinq Frères in Bermonville.

Ice cream: La Ferme des Noisetiers in Bois-Himont.

Bottled beer: Local breweries located within 20 km.



MENU COCINA



*In accordance with EU Regulation No. 1169/2011, the list of allergens is available upon request.
All our dishes may contain traces of allergens.
Please inform our team of any allergies before ordering.*

ENTRÉES, PLANCHES ET SALADES

SHARING BOARDS

For 2 people

Country-style board

17.50 €

Cured meats, terrine, rillettes & butter

Cheese board

19.50 €

Selection of local cheeses

Mixed meat & cheese board

18.50 €

STARTERS

Starter of the day (weekdays)

8.50 €

Cocina menu starters

9.50 €

Chef's deviled eggs with tuna

7.00 €

Fried Camembert with salad & sweet chili sauce

9.00 €

Sea bream ceviche with ginger, lime & cayenne pepper

10.80 €

Heirloom tomatoes & burrata with homemade pesto

8.80 €

Roasted eggplant with feta & spiced honey

8.80 €

Fish terrine with homemade tartar sauce & salad

9.00 €

Homemade gazpacho (Tomatoes, peppers, cucumbers, onions, garlic)

8.50 €

Smoked trout platter with toast

11.50 €

SALADS

Caesar Salad

16.50 €

Romaine lettuce, Parmesan, panko breaded chicken, egg & croutons

Fresh seafood salad

18.50 €

Prawns, smoked trout, avocado, cherry tomatoes & asparagus

Summer Salad

15.50 €

Tomatoes, watermelon, cucumber, olives, feta & mint 

salade



PLATS

POKE BOWLS

Vegetarian poke bowl 🌱	15.50 €
Panko chicken poke bowl	16.50 €
Fresh trout poke bowl	18.50 €

Seasoned sushi rice, avocado, cucumber, carrots, red cabbage, edamame, soy sauce, and sesame oil.

HOT PLATTERS

Mixed grill platter	25.50 €
<i>Beef skewer, chicken, pork ribs & rösti potatoes.</i>	
Seafood platter	27.00 €
<i>Mussels, fish of the day, prawn skewer & rice .</i>	

MEAT DISHES

Dish of the day (weekdays)	15.00 €
Cocina Main Course	19.90 €
Butcher's cut 200g	23.50 €
Duck strips with honey & soy glaze	19.00 €
Marinated chicken skewer	16.00 €
Caramelised pork ribs	18.00 €
Andouillette sausage	19.80 €

With wholegrain mustard sauce

Sauces: *homemade tartar sauce, pepper sauce, Camembert sauce, Vallée d'Auge sauce, Béarnaise sauce.*

TARTARES

Beef tartare 180g	19.50 €
<i>Seasoned or unseasoned</i>	
Fresh trout tartare	19.50 €

CARPACCIO

Classic beef carpaccio	18.00 €
<i>Olive oil, Parmesan & balsamic vinegar</i>	
Italian-style carpaccio	18.00 €
<i>Parmesan, capers & homemade pesto</i>	
All our tartares and carpaccios are served with fries and salad.	

FISH DISHES

Fish of the day (weekdays)	16.80 €
Cocina Chef's Fish Dish	22.00 €
Pan-seared trout fillet	18.50 €
<i>With lemon olive oil</i>	
Fish & Chips	17.00 €
<i>Fries, salad & tartar sauce</i>	
Mussels & Fries	16.00 €
<i>Marinière, cream, cheese or Normandy style</i>	

PASTA

Carbonara tagliatelle	15.50 €
<i>Smoked bacon, cream & egg yolk</i>	
Tagliatelle with smoked trout	16.50 €
Tagliatelle with homemade pesto 🌱	15.50 €

BURGERS

Le Relais Burger	18.00 €
<i>Beef patty, onion confit, Camembert, salad & burger sauce.</i>	
Classic Burger	17.00 €
<i>Beef patty, cheddar, bacon, pickles & burger sauce .</i>	

Choice of side: *fries, salad, tagliatelle pasta, sautéed vegetables, mashed potatoes, ratatouille.*

DESSERTS & ICE CREAM

Dessert of the day (<i>weekdays</i>)	8.00 €
Cocina Desserts	9.50 €
Selection of locally matured cheeses	8.50 €
Homemade tiramisu	10.00 €
Fruit crumble with ice cream	9.00 €
Thin rhubarb tart with strawberry sorbet	9.00 €
Chocolate mousse	8.00 €
Vanilla crème brûlée	8.00 €
Gourmet coffee	9.50 €
Tea or gourmet hot chocolate	10.50 €
Champagne or gourmet calvados	14.90 €

1 scoop ice cream	2.80 €
2 scoops ice cream	5.50 €
3 scoops ice cream	7.50 €

Flavors: *vanilla, chocolate, salted butter caramel, pistachio, hazelnut, lemon, raspberry, passion fruit, mint chocolate, strawberry.*

Toppings: *chocolate, caramel, red berry coulis.*

Chocolate Liègeois Sundae 8.50 €

Vanilla and chocolate ice cream, chocolate coulis, and whipped cream.

Salted Butter Caramel Liègeois Sundae 8.50 €

Vanilla and salted butter caramel ice cream, caramel coulis, and whipped cream.

Summer Freshness Sundae 8.50 €

Strawberry ice cream, raspberry sorbet, red berry coulis, and whipped cream.

British Sundae 8.50 €

Mint chocolate ice cream, chocolate coulis, and whipped cream.

Dame Blanche Sundae 8.50 €

Vanilla ice cream, chocolate coulis, whipped cream, and crushed hazelnuts.

