

L'Atelier

SET MENU – LAND €25

Terrine of the day

Butcher's cut of the
day
with shallots

Dessert of the day
or
Artisan ice cream
2 scoops

SET MENU – SEA €25

Homemade mackerel
rillettes

Fish of the day

Dessert of the day
or
Artisan ice cream
2 scoops

CHILDREN'S SET MENU (under 10) €13.50

Chicken nuggets or
ham / chips

Artisan ice cream
vanilla, strawberry or
chocolate
or
Sugar crêpe

Starters

(served individually or to share)

Buckwheat Aperitif Wraps & Terrine

Smoked trout & lemon cream aperitif wrap	€11.00
Serrano ham, Comté cheese & fresh cream aperitif wrap	€9.80
Bacon, spring onions aperitif wrap	€9.80
Homemade mackerel rillettes	€7.20
Homemade terrine	€7.20
Free-range eggs with homemade mayonnaise	€7.50

Seafood

Bowl of whelks, homemade mayonnaise.....	9 pieces €12.00
Bowl of pink shrimp, homemade mayonnaise.....	7 pieces €12.00 12 pieces €19.00
Normandy oysters.....	3 oysters €9.00 6 oysters €15.00 10 oysters €23.00

CREPERIE

L'Atelier Classics



Plain, Bordier butter.....	€6.00
Ham & Comté cheese.....	€12.00
Complete (ham, aged Comté, free-range egg).....	€13.90
Complete with cured ham (cured ham, aged Comté, free-range egg)....	€14.80
Guémené andouille sausage, aged Comté, free-range egg.....	€14.50
Chorizo, aged Comté, free-range egg.....	€14.50
Ham, aged Comté, free-range egg, sautéed mushrooms.....	€14.90
Ham, aged Comté, free-range egg, fresh tomatoes.....	€14.90

L'Atelier Sea

Baltic: sautéed zucchini, smoked trout, lemon cream.....	€17.90
Sailor style: mussels, cockles, whelks, shallots, lemon cream, chives.....	€16.80
Herring: herring, potatoes, white wine, pickled onions.....	€15.90
Smoked trout, farmhouse cream, baby spinach.....	€18.50
Lobster: lobster, pink shrimp, seasonal vegetables, cider cream, lamb's lettuce	€22.80

L'Atelier Land

Guémené andouille sausage, apples, homemade Camembert cream ...	€15.80
Spanish style: homemade ratatouille, free-range egg, aged Comté, chorizo.....	€15.80
Three cheeses: Camembert, Pont-l'Évêque, Livarot, Granny Smith apples.	€16.50
Forestière: aged Comté, ham, free-range egg, tomato, sautéed mushrooms	€17.50
Pollo: homemade ratatouille, chicken, free-range egg, aged Comté.....	€16.80
Seguin: sautéed mushrooms, goat cheese, honey, apples, chives.....	€16.90
Black pudding from La Trappe, aged Comté, apples, lamb's lettuce.....	€16.90

TO ACCOMPANY YOUR GALETTES: Green salad €3 – mixed salad €4
EXTRA INGREDIENTS €2.50 (EXCLUDING CURED HAM AND LOBSTER)

L'Atelier



L'Atelier is a team of 21 dedicated staff members, committed all year round to providing you with quality service.



Local produce Homemade cuisine

Buckwheat flour from
Brittany



100% buckwheat
Stone-ground
PGI "Moulin de la
Fatigue", Vitré



Organic eggs

Free-range hens, raised
outdoors,
in an orchard at the heart
of
Domaine des Rouges
Terres (Bavent)



Bordier butter

Saint-Malo (35)
Artisan butter-maker
since 1985

Normandy beef



Bistro

L'Atelier Salads

L'Atelier goat's cheese salad	€16.50
Vegan salad (green salad, mixed seeds & cereals, lentils, pomegranate)	€16.50
Classic salad (green salad, Comté cheese, ham, tomatoes, free-range egg)	€17.90
Chicken salad (green salad, chicken, Granny apples or seasonal strawberries, Comté cheese, free-range egg)	€18.50
Lobster salad (green salad, lobster, pink prawns, citrus fruits)	€23.00

Bistro Sea



Whole roasted mackerel, homemade ratatouille	€19.00
Risotto with prawns and lobster, peanut sauce	€27.00
Sea bass fillet in a buckwheat crust, creamy risotto	€23.80
Skate wing with Bordier butter and capers, steamed potatoes	€23.00

Bistro Land



Veal shank (500g), slow-cooked in cider, dauphinoise potatoes	€24.00
L'Atelier-style Milanese (180g), buckwheat breadcrumb crust, creamy risotto	€23.00
Pork chop from Abattoir de la Trappe (350g), honey & apples, dauphinoise potatoes	€26.00
Steak tartare	€22.00
Ribeye steak with béarnaise sauce (300g), chips	€29.00

EXTRA SIDE DISH: CHIPS, DAUPHINOISE POTATOES OR RATATOUILLE €5

Mussels & Chips

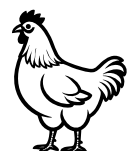


In season – AOC Mont-Saint-Michel mussels

Marinière mussels (shallots, onions, white wine, celery)	€17.80
Creamy mussels (shallots, onions, white wine, farmhouse cream, celery).	€19.90
Normandy-style mussels (Camembert cream, shallots, onions, white wine).	€21.00
Provençal mussels (shallots, white wine, ratatouille vegetables, celery).	€21.00

We are committed to offering
homemade cuisine,
made with local produce,
for authentic flavours

Discover local bubbles
with a fine selection of
Normandy ciders...
but not only!



L'Atelier

Homemade Desserts

Buckwheat tartlet with Cluizel chocolate €8,50

Tarte Tatin €8,50

Lemon meringue tart €8,50

Chocolate mousse €7,20

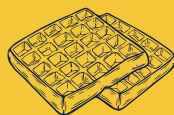
Organic Massaya gourmet coffee €9,50

Sweet Galettes



Sugar.....	€5,80
Dark chocolate	€6,80
Salted butter caramel.....	€6,80
Chestnut cream	€6,80

Waffles



Sugar	€4,80
Chocolate.....	€5,80
Nutella	€6,00
Caramel.....	€6,00
Jam	€5,50

WHIPPED cream SUPPLEMENT €1,80

Crêpes

CLASSIC CRÊPES



Butter & sugar.....	€3,90
Homemade chocolate.....	€4,90
Strawberry, apricot & rhubarb jam.....	€4,50
Homemade apple compote.....	€4,50
Nutella....	€4,90
Honey	€4,50
Chestnut cream.....	€4,90
Maple syrup	€4,50
Lemon.....	€4,50
Banana & chocolate.....	€6,50
Banana & Nutella.....	€6,50
Coconut & chocolate.....	€6,50
Flambéed crêpe	€6,90
(rhum, Grand Marnier or Calvados)	

Homemade Salted Butter Caramel

Salted butter caramel	€5,90
Banana & salted butter caramel.....	€6,90
Apple & salted butter caramel.....	€6,90
Vanilla ice cream & salted butter caramel.....	€7,50

Special Crêpes

Marronnière.....	€8,50
(chestnut cream Clément Faugier, blackcurrant sorbet, whipped cream)	
Apple Delight.....	€8,90
(homemade apple compote, Breton salted butter ice cream, whipped cream)	
L'Antillaise	€8,90
(homemade chocolate, coconut, banana ice cream, whipped cream)	
Belle Hélène.....	€8,50
(poached pear, homemade chocolate, vanilla ice cream, whipped cream)	
Limoncello	€8,50
(lemon cream, vanilla ice cream)	
Strawberry.....	€9,80
(strawberries, vanilla ice cream, whipped cream)	
Calvados.....	€8,50
(homemade apple compote, flambéed with Calvados)	

L'Atelier

Freshly Made



ORGANIC WHEAT FLOUR

*Prepared using stone-ground flour
From a traditional mill in Quincampoix
(Normandy - 35)
Made from naturally grown wheat
No chemical fertilisers - No pesticides*



ORGANIC EGGS

*Free-range hens
Raised outdoors in an orchard
In Barent (Normandy - 14)*



Bordier butter

*Saint-Malo (35)
Artisan butter-maker since 1985*



Artisan Ice Creams



Ice Cream Flavours

Vanilla, Chocolate, White chocolate, Salted butter caramel, Coffee, Pistachio, Chestnut cream, Yoghurt, Breton salted butter, Hazelnut, Rum raisin

Sorbets

Strawberry, Raspberry, Green apple, Lemon, Blackcurrant, Banana, Peach, Coconut, Blood orange, Cherry

1 scoop €4,50 - 2 scoops €5,90 - 3 scoops €9,00

Classic Cups

Vanilla.....€10,50
2 scoops vanilla ice cream, chestnut cream, homemade chocolate sauce, whipped cream
Chocolate Delight.....€10,50
2 scoops chocolate ice cream, chocolate sauce, whipped cream
L'Atelier Coffee.....€11,20
Vanilla ice cream, espresso, whipped cream
Gourmet Coffee.....€11,20
Vanilla ice cream, espresso, chocolate sauce, whipped cream
Chocolate Poire.....€11,20
Chocolate ice cream, poached pear, homemade chocolate, whipped cream
Banana Split.....€11,20
Chocolate ice cream, strawberry ice cream, vanilla ice cream, banana, hot chocolate sauce, whipped cream €11.20

Special Ice Cream Cups

L'Olivier.....€11,20
1 scoop rosemary sorbet, 1 scoop strawberry ice cream
Seasonal Fruits.....€11,20
1 scoop banana ice cream, seasonal fruits, whipped cream
Royal.....€13,50
Dark chocolate ice cream, hazelnut ice cream, salted butter caramel, homemade chocolate, Chantilly cream, biscuit
Bulgarian Strawberry.....€11,20
2 scoops yoghurt ice cream, strawberries, strawberry coulis, whipped cream

Festive Ice Cream Cups

Colonel€9,80
2 scoops lemon sorbet, vodka
Rum Route.....€9,80
Vanilla ice cream, rum raisin ice cream, rum
Pays d'Auge.....€9,80
2 scoops green apple sorbet, Calvados