



Chez Jeanne



CARTE ÉTÉ 2026

Apéro/*Starters*

Boulettes Mac & cheese X14 - *Mac & cheese bites x14*.....12€

Planche mixte 2 personnes (selon disponibilité).....15€

Selection of cold cuts & cheeses (subject to availability)

Carpaccio de betterave, chèvre frais, roquette, noix, citron, huile d'olive...16€

Beetroot carpaccio, fresh goat cheese, arugula, nuts, lemon, olive oil

Salade César de la mer.....18€

Roquette, crevettes roses, tomates cerises, concombre, avocat, sauce césar

Arugula, pink shrimp, cherry tomatoes, cucumber, avocado, cesar sauce

Viande & Poisson & Burger/*Meat & Fish & Burger*

Jambon grillé, frites maison & salade16€

Grilled ham, homemade fries & arugula

Fish & Chips (cabillaud), frites maison & salade18€

Fish & chips (cod), arugula

The Cheeseburger, frites maison19€

Bun brioché artisanal, steak haché frais 150g, double cheddar, roquette, tomates, oignons rouges, sauce ketchup (option double steak + 5€)

Artisanal bun brioche, fresh chopped steak 150g, double cheddar, arugula, tomato, red onions, ketchup sauce, homemade fries (double steak option +5€)

Bagel saumon (froid/*cold*), frites maison ou salade.....21€

Bagel artisanal aux graines, saumon fumé, chèvre frais, concombre, roquette, avocat, sauce tartare

Artisanal seeded bagel, smoked salmon, fresh goat cheese, cucumber, arugula, tomato, tartare sauce, homemade fries or salad

Entrecôte race normande (environ 300g), frites maison & salade32€

Rib steak Normandy breed (about 300g), homemade fries & arugula

Sauce au choix : camembert ou tartare1,50€

Pick a sauce : camembert or tartare



Prix nets, service & sourire compris
La liste des allergènes est disponible sur demande
The list of allergens is available upon request.

