

THE BEER CELLAR

EXTRA. PICON : 1€ - EXTRA. SYRUP : 0,50€

DRAFT BEERS

	Galopin	25 cl	33 cl	50 cl
Loburg	3€	4€	5€	7€
Leffe Blonde	3€	5€	6,50€	8,50€
Leffe Ruby	3€	5€	6,50€	8,50€
Hoegaarden White	3€	5€	6,50€	8,50€
Monaco	-	4,50€	5,50€	7,50€

BOTTLED BEERS

Corona	6€	Jupiler 0.0%	5€
Pelforth Brown	6€	Triple Karmeliet	6,50€
IPA - Brasserie Dieppoise	6€		

THE WINE CELLAR

WHITE WINES

	12,5cl	75 cl
Viré-Cléssé AOP - Pascal Bonhomme	-	36€
Côtes de Gascogne - Domaine des Cassagnoles IGP	6€	26€
Chardonnay Baie du Soleil IGP Pays d’OC	6€	27€
Mâcon Fines Fleurs AOP - Pascal Bonhomme	6,50€	30€
Quincy Domaine Bigonneau AOC	6,50€	35€
Pouilly-Fumé Patrice Moreux AOC	7€	34€

ROSÉ WINES

Gris Blanc IGP Pays d’Oc - Maison Gérard Bertrand	6,50€	29€
Les Roches d’Estel AOP - Côtes de Provence	6€	26€

MAGNUM - Gris Blanc IGP Pays d’Oc - Maison Gérard Bertrand (1,5L)	54€
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RED WINES

Bourgogne Chitry Rouge 2020 Domaine Giraudon AOC	7€	36€
Côtes du Rhône - Domaine de Terrasol	-	25€
Saumur Champigny AOC - L’Épanouie - Domaine des Coutures	6,50€	29€
Montagne Saint-Émilion - Château Vieux Bonneau AOC	6,50€	31€
Lalande de Pomerol - La Faurie Maison Neuve AOC	-	45€

CHAMPAGNES AND CIDER

Champagne - Mumm (75 cl)	80€
Régates selection Champagne (75 cl)	65€

Cidre Lemercier brut fermier from Pays de Caux

The Glass (12,5 cl)	5€
The Bottle (75 cl)	19,50€

APPETIZERS

Pastis 51, Ricard (4 cl)	5€	Muscat (6 cl)	6€
Suze (4 cl)	5€	Red or White Martini (6 cl)	6€
Kir normand (12,5 cl)	6€	Red or White Porto (6 cl)	6€
Kir Blackcurrant, Blackberry, Peach, Raspberry (12,5 cl)	6€	Glass of Champagne (12,5 cl)	10€
Royal kir (12,5 cl)	10,50€	Alcohol et accompagnement	9€

Excessive alcohol consumption is dangerous for your health, consume in moderation

SOFT DRINKS

Coca-Cola Classic, Zéro ou Cherry (33cl)	4,50€	Orangina (25 cl)	3,50€
FANTA Orange (25 cl)	4€	Perrier® (33 cl)	4€
fuzetea (25 cl)	4€	Sparkling Lemonade (33 cl)	4€
Schweppes® Agrumes ou Tonic (25 cl)	4€	Fruit Juices (25 cl)	4€
Ginger Beer Schweppes (20cl)	4€	Apple, Tomato, Orange, Apricot, Pineapple, Grapefruit, Lemonade	
Sprite (25 cl)	4€	Still Syrup with water (25 cl)	3€
Oasis Tropical (25 cl)	4€	Diabolo (33 cl)	4€

COCKTAILS

Gin Tonic	9€
Gin Bombay Sapphire (4cl), Schweppes Tonic	
Americano	10€
Martini rouge (6 cl), Campari (4 cl), Martini Dry (2cl)	
Mojito	10€
Bacardi Rhum blanc (4 cl), Menthe fraîche, Citron vert, Angostura, Perrier	
Spritz	10€
Aperol (4cl), Prosecco (10 cl), Perrier	
Saint-Germain Spritz	10€
Liqueur Saint-Germain (4cl), Prosecco (10 cl), Perrier	
Planteur Pourvillais	10€
Rhum agricole (4 cl), Rhum brun (2 cl), Mangue, Goyave, Orange, Grenadine	
Ti Punch	10€
Rhum agricole (4 cl), Rhum ambré (4 cl), Sucre de Canne, Citron vert	
Sex on the Beach	10€
Vodka (4cl), Liqueur de Pêche (2cl), Jus d’Orange, Jus de Cranberry	
Moscow, London ou Caribbean Mule	10€
Vodka, Gin ou Rhum Ambré (4cl), Ginger Beer (6cl), Citron Vert	
Mojito Fruits Fraise, Framboise ou Passion	11€
Bacardi Rhum blanc (4 cl), Menthe fraîche, Citron vert, Purée de Fruits, Perrier	
Margarita Patrón	11€
Tequila Patrón (4cl), Jus de Citron Vert frais, Sirop de Sucre de Canne	
Caïpirinha	10€
Cachaça (4cl), Citron Vert, Sucre Roux	
Ambiance	12€
Champagne (10 cl), Citron, Liqueur d’abricot (2 cl), Gin (4 cl), Grenadine	

MOCKTAILS

COCKTAILS SANS ALCOOL

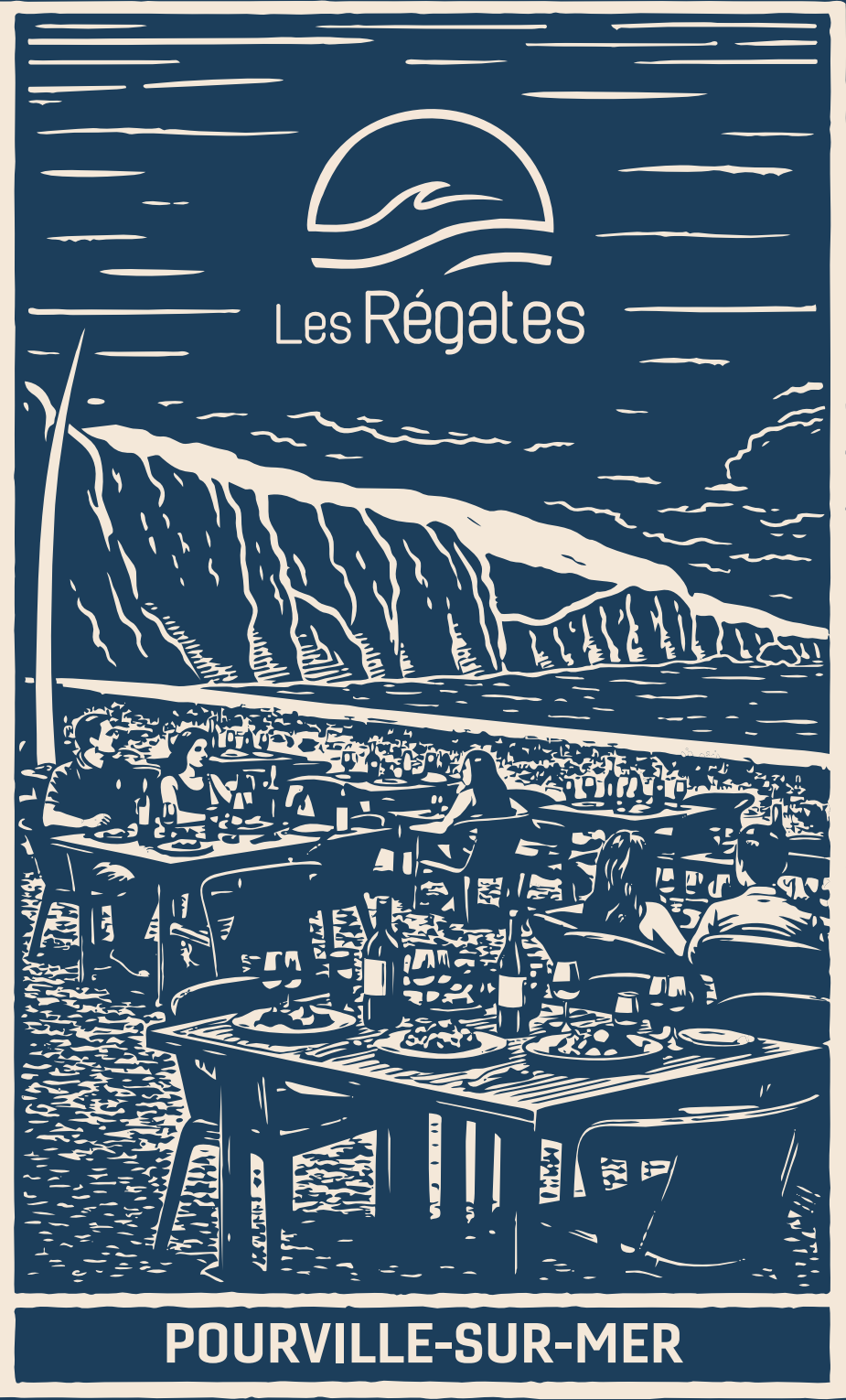
Virgin Mojito	8,50€
Citron vert, Sucre, Menthe fraîche, Sirop de Rhum, Perrier	
Virgin Spritz	8,50€
Martini Vibrante (sans alcool), Schweppes Tonic	
Soleil Pourvillais	8,50€
Jus de Mangue, Jus de Goyave, Jus d’Orange, Curaçao bleu sans alcool	

WATERS

Vittel (25cl) 3€	Vittel (50cl) 5€	Vittel (1L) 6€
San Pellegrino (50cl) 5€	San Pellegrino (1L) 6€	

OUR SMALLS CELLARS

WHISKIES	RUMS	DIGESTIFS
William Lawson 7,50€	Pyrat XO 11€	Get 27, Get 31 8€
Paddy 7,50€	Don Papa 11,50€	Cognac Otard 9,50€
Jack Daniel’s 8,50€	Diplomatico 12€	Calvados 9€
Glenmorangie 10€	Santa Teresa 13€	Amaretto 8€
Aberlour 11€	Zacapa -	Limoncello 8,50€
Caol Ila 12€	Solera 23 y 14€	Baileys 8€
Bunnahabhain 12€		
Oban 14 y 13€		



SHARING BOARDS

Charcuterie board	19€	Mixed Board	22€
<i>Ham Speck, Chorizo, Rosette sausage, Bacon and Terrine</i>		<i>Charcuteries and cheese</i>	
La Régate board	23€		
<i>Smoked Salmon, mackerel rillettes, pink shrimps and oysters</i>			

STARTERS

Seafood Rilette	10€	Small Beef Tataki	14€
<i>Mackerel from Normandy cost</i>		<i>Teriyaki Sauce</i>	
Les Bulots Normands	12,50€	Le duo du Matelot	17€
		<i>Sailor duo - Whelks and pink Shrimps</i>	
Pink Shrimps	13,50€	Salmon Gravlax	18€
		<i>Yuzu Lemon Jelly</i>	
Burrata with Tomatoes	11€	L'assiette du Pêcheur	22€
		<i>Fisherman's plate - Whelks, Shrimps and Oysters</i>	

OYSTERS

OYSTERS SIZE 3 FROM MAISON GOUBERT - POURVILLE-SUR-MER

6 Oysters	16€
9 Oysters	23€
12 Oysters	29€

MUSSELS

SERVIED WITH FRIES

Mussels Marinières	16€	Mussels Chorizo	17,50€
Mussels with Cream	16,50€	Mussels Roquefort Cheese	17,50€
Mussels Curry	17€	Mussels Neufchâtel Cheese	17,50€

FOR KIDS

Steak, Fish or Mussels	
<i>served with Fries</i>	
and Ice Cream Scoop	11€

MAKE LES RÉGATES YOUR OWN !

Weeding, Birthday, Christening, Cocktail Party, Seminar...
Enjoy your event, we take car of everything !



Don't worry ! Here is our english menu !
(You can also discover it on our website : les-regates.fr)



SALADS

Vegetarian	19€
<i>Salad, Tomatoes, Zucchini Tartare, Boiled Egg, Red Onions, Berries and Agrumes</i>	
Italian	20€
<i>Salad, Speck Ham, Avocado, Burrata, Onions, Tomatoes, Balsamic Caramel</i>	
The Classic Cesar	19,50€
<i>Salad, Bread Crouton, Tomatoes, Anchovies, Onions, Boiled Egg, Parmesan, Breaded Chicken et Cesar Sauce</i>	
Océane	21,50€
<i>Salad, Salmon Gravlax, Onions, Tomatoes, Pink Shrimps, Toast et Boiled Egg</i>	

FISHES

SERVED WITH SEASONNAL VEGETABLES

Fish and Chips	19€
<i>Homemade Tartare Sauce, served with Fries</i>	
Catch of the day - La Marée du Jour	<i>depending on arrival</i>
Grilled Salmon	22€
<i>With herbes de Provence and Béarnaise sauce</i>	
Whole Roasted sea Bream	24€
<i>Vierge Sauce</i>	
Snacked King prawns, Chorizo Piperade Sauce	25€
<i>Served with Tagliatelle</i>	

MEATS

SERVED WITH FRIES

Régates Burger	19,50€
<i>Fresh Beef 180g (french beef), Tomatoes, Onions, Cheddar, Burger Sauce, Salad et Bacon</i>	
Marinated Flank Steak - L'Entrecôte	23€
<i>Sauce of your choice</i>	
Big Beef Tataki	24€
<i>Teriyaki Sauce</i>	
Homemade Cordon Bleu	20€
<i>Neufchâtel Cheese, French Chicken and Bacon</i>	
Andouillette Sausage	21€
<i>Traditional Mustard Sauce</i>	
Beef Tartare	22€
<i>Prepared and Seasoned with Shallots, Onions, Capers and Parsley</i>	
Large Grilled Côte de Bœuf with Guérande Sea Salt	69€
<i>minimum 1 kg, for 2 people, 2 Sides and 2 Sauces</i>	

SIDES : Seasonnal Vegetables, Fries, Tagliatelles Pasta, Grenailles Potatoes or Salad	
Extra Side	3,50€

HOMEMADE SAUCES : Béarnaise, Pepper, Roquefort Cheese, Curry, Chorizo, Neufchâtel Cheese or Tartare	
Extra Sauce	2€

DESSERTS

Brioche - Pain Perdu	9€	Riz au lait <i>Hazelnut Crumble</i>	10€
Vanilla Crème Brûlée	9€	Café gourmand	11€
Fresh Fruit Salad <i>fresh and seasonal</i>	9€	Thé gourmand	12€
Chocolat and Caramel Tart	10€	Champagne gourmand	18€

ICE CREAM

FROM THE QUIBERVILLE-SUR-MER COW'CHOISES FARM - SERVED IN CUPS

1 scoop - 3€	2 scoops - 5€	3 scoops - 7€
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FLAVOURS

Coffee - Caramel - Chocolate - Pistachio - Rum Raisin - Vanilla - Speculoos - Yogurt
Blackcurrant - Lemon - Strawberry - Raspberry - Passion Fruit - Apple

ICE CREAM CUPS

Dame Blanche	8€	Caramel Liégeois	8€
<i>Vanilla ice cream, Chocolate Sauce</i>		<i>Caramel and Vanilla ice cream with Whipped Cream</i>	
Café Liégeois	8€	Coupe Régates	9€
<i>Coffee and Vanilla ice cream with Whipped Cream</i>		<i>Yogurt and Strawberry ice creal, Meringue pieces and Red Berries Coulis</i>	
Chocolat Liégeois	8€	Colonel	9€
<i>Chocolate and Vanilla ice cream with Whipped Cream</i>		<i>Lemon Sorbet and Vodka</i>	

WAFFLES

Sugar	3,50€	Whipped Cream	4€
Caramel Beurre Salé	4€	Caramel Whipped Cream	4,50€
Nutella	4€	Nutella Whipped Cream	4,50€

HOT DRINKS

Coffee	2€	Hot Chocolate	4€
Espresso with Milk Foam	2€	Cappuccino	4€
Cream Coffee	3,50€	Viennese Chocolate or Coffee	4,50€
Decaffeinated Coffee	2€	Hot Milk	3€
Tea ou infusion <i>Dammann Frères</i>	4€	Irish Coffee	10€
<i>The vert Menthe, Yunnan Vert, Ceylan OP, Darjeeling, Earl Grey, Jardin Bleu, 4 Fruits Rouges, Coquelicot Gourmand</i>			