



Le Lann  Bihoué

Illustrations :@cosmoillustrator

Prices include all taxes. VTA is 10% non alcoholic beverages/ 20% on alcoholic beverages.
The abuse of alcohol is a hazard to your health. Drink responsibly.

Apéritifs

Kir vin blanc / Kir Normand (Cidre fermier)	12cl	5€20
Kir pétillant	12cl	6€50
Campari Orange	12cl	6€50
Martini	5cl	6€50
Ricard	4cl	5€80
Whisky	4cl	6€80
Whisky & Cola	4cl	8€30
Pommeau, Pineau ou Porto rouge ou blanc	8cl	6€50
Ti Punch	4cl	6€30

Cocktails



Americano maison (12cl)	9€50
Le Vrai Normand (18cl) Calvados, pommeau, jus de pomme et grenadine	9€90
Viking (18cl) Bénédictine, cidre, crème de cassis	9€90
Le Lann Bihoué (12cl) Calvados, poiré, sirop de fraise	8€90
Gin Tonic (12cl) Gin (4cl) et schweppes tonic (25cl)	8€00
Planteur Maison (18cl) Rhum blanc et Rhum vieux HSE, jus de fruits, cannelle, vanille bourbon	9€90
Cocktail sans alcool (18cl)	10€00
Cocktail sans alcool (18cl)	6€50

Local and traditional beers



Bottled beer of the moment	33cl	6€00
Tap beers Brasserie des 2 Amants :		
"Mathilde", light blond (4,2°)	25cl	5€00
	50cl	9€00



Traditional and organic beverages Clos des Citots

Fruit juices

Apple-strawberry, apple-pear, apple-rhubarb

Sparkling apple juice

Apple, apple-strawberry

Lemonade

	33cl	75cl
	5€50	
	5€50	11€50
	5€50	

Soft drinks



Coca Cola Red or Zéro, 33cl	5€00
Orangina, 25cl	5€00
Schweppes Tonic or Agrumes, 25cl	5€00
Jus de fruits Vitamont bio, 25cl	5€00
Oasis Tropical, 25cl	5€00
Perrier, 33cl	5€00
Fuze Tea Pêche, 25cl	4€30
Tap water and sirup, 25cl	2€90
Diabolo, 33cl	5€00
Mineral water, 50cl	5€10
Mineral water, 1L	6€70

Cider from Normandie



Draft cider brut Loïc Raison	20cl	4€90
	50cl	9€10
Bottled cider doux Père Tranquille	20cl	4€90
	50cl	9€30
	75cl	12€90
Cider Sébastien Guesdon		
• Brut sec fruité	33cl	5€90
	75cl	13€40
• Rosé demi sec	33cl	5€90
	75cl	13€40
• Poiré fermier	33cl	5€90
	75cl	13€40
Ferme du Clos des Citots BIO	33cl	6€30
	75cl	14€40

White wine

	37,5cl	75cl
IGP Chardonnay Villa d'Ariola	-	19€90

Red wine

AOC Saint Nicolas de Bourgueil, Domaine des Oliviers	15€10	19€50
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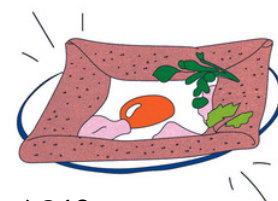
Wine glasses (12cl)

IGP Sauvignon Pays d'OC "Le Cellier du Pic"	6€00
IGP Chardonnay L'infini, Domaine du Paradis	6€50
Vin de France rosé "Le Petit Victor"	6€00
AOC Côte du Rhône, Maison Demazet	6€00

Wine pitchers (50cl)

IGP Sauvignon Pays d'OC "Le Cellier du Pic"	13€00
Vin de France rosé "Le Petit Victor"	13€00
AOC Côte du Rhône, Maison Demazet	13€00

Traditional buckwheat crepes

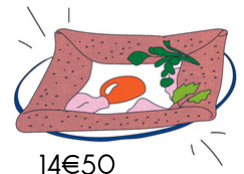


Salted butter	6€40
Cheese	7€90
Egg, emmental	9€80
Cooked ham, cheese	9€80
Smoked ham, cheese	10€00
Cooked ham, egg, cheese	11€70
Smoked ham, egg, cheese	11€90
Chorizo, egg, cheese	11€90
Cooked ham, egg, cheese, onions	12€50
Cooked ham, egg, cheese, onions, mushrooms	13€20

Our specialties

La Guéméné	14€50
Guéméné sausage, onions fondue, old style mustard	
La Sur-scorff	14€50
cheese, Guéméné sausage, leeks fondue, onions	
La Guéménoise	14€80
cheese, egg, Guéméné sausage, onions, old style mustard	
La Norvégienne	14€50
smoked salmon, fresh cream	
La Saint Romain	14€80
cheese, caramel roasted apples, black pudding, camembert cream	
La Scandi-chèvre	14€80
cheese, Norman goat chesse, leek fondue, smoked salmon	
La Celtique	14€80
cheese, potato gratin, reblochon cheese, smoked salmon	
La Reblochonade	14€80
cheese, reblochon cheese, potato gratin, bacon strip	
La Savoyarde	14€80
cheese, raclette, potato gratin, smoked ham	
La Campagnarde	14€80
cheese, slice of smoked pork, potato gratin, onions, mushrooms	
La Briarde	14€80
cheese, brie cheese, cooked ham, green salad, fresh tomato	
L'Obelix	15€90
cheese, egg, onions, ground beef (150g)	
L'Obelix Royale	17€50
cheese, egg, onions, fresh tomato, chopped steak (150g), chorizo	

Our Norman specialties



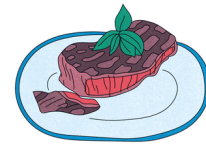
La Lann Bihoué caramel roasted apples, black "boudin"	14€50
La Vallée d'Auge cheese, camembert cheese, caramel roasted apples	14€50
La Biquette cheese, goat cheese, caramel roasted apples, smoked ham	14€80
La Fermière cheese, camembert cheese cream, chicken breast, potato gratin	14€80
La bocage cheese, Pont Lévêque cheese, egg, smoked pork	14€80
Les "angelots" emmental cheese, Livarot cheese, Pont Lévêque cheese, camembert cheese	14€80

Our fired specialties

La Caux-chonne cheese, camembert cheese, caramel roasted apples, "boudin", Calvados	16€40
La landaise cheese, goat cheese, caramel roasted apples, smoked duck breast, Cognac	16€40
L'Auge cheese, Pont l'Evêque, Livarot, caramel roasted apples, Guéméné sausage, Calvados	16€40

Our meats & accompaniments

with french fries or green salad



Meat of day and sauce of your choice	Check our blackboard
Side of french fries	4€50

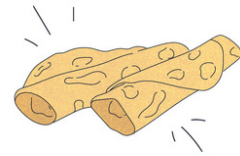


Our salads

Green salad (side order only)	4€50
Mixed salad (side order only)	4€90
salad, tomato	

Traditional crepes

*homemade



Butter sugar, white or brown sugar	5€80
Sugar and lemon juice	6€10
Jam (raspberry, apricot, blueberry or strawberry)	6€20
Chesnut cream	6€90
Honey	6€90
Honey and lemon juice	7€20
Nocciolata hazelnut or white spread	7€00
Banana and nocciolata	7€80
Hot chocolate*	6€60
Lemon curd*	7€40
Salted butter caramel*	6€90
Salted butter caramel* and hot chocolate*	7€40
Banana and hot chocolate*	7€80
Caramelized apples and salted butter caramel*	7€80
Caramelized apples and hot chocolate*	7€80
Frangipane (butter almond cream)*	8€30

Special crepes

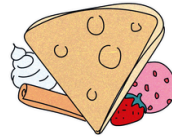
La caïque pear, hot chocolate*, vanilla ice cream, whipped cream*, chocolate glitter	10€60
La périssoire pear, salted butter caramel*, roasted almonds, whipped cream*	10€60
La Lupin caramelized apples, frangipane*, hot chocolate*, roasted almonds	10€80
La Doris pear, frangipane*, roasted almonds	10€60
La cabestan frangipane*, hot chocolate*	10€60
La caloge pear, hot chocolate*, frangipane*, roasted almonds	10€60
L'Arsène caramelized apples, salted butter caramel*, frangipane*, roasted almonds	10€80

Extra of homemade hot chocolate or salted butter caramel : 2€50

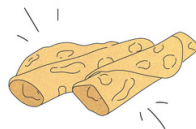
Extra of homemade whipped cream or 1 scoop of ice cream : 2€70

Extra of roasted almonds : 0€50

Ice cream special crepes



La Porte d'Amont	10€70
nougat ice cream, maple syrup, toasted almonds, whipped cream*	
La Porte d'Aval	10€70
coconut ice cream, hot chocolate, coconut, whipped cream*	
La Nungesser	10€90
lime ice cream, lemon cream, toasted almonds, whipped cream*	
La Coli	10€90
speculoos ice cream, banana, hot chocolate, whipped cream*, speculoos biscuit	
La brique et silex	10€90
white chocolate ice cream, speculoos spread, whipped cream*, speculoos biscuit	
La Chambre des Demoiselles	10€90
coffee ice cream, hot chocolate*, vanilla and chocolate whipped cream*	
La "trou à l'homme"	10€70
white chocolate ice cream, hot chocolate*, whipped cream*	
La Valleuse de Jambourg	10€90
raspberry and blackcurrant ice cream, red fruits coulis, whipped cream*, toasted almonds	
La Manneporte	10€70
nougat ice cream, vanilla and almond praliné, salted butter caramel*, whipped cream*	
La Chaudron	10€90
vanilla ice cream, chesnut cream, hot chocolate*, whipped cream*	



Traditional fired crepes

Calvados, Grand Marnier or Bénédictine	7€40
Crepe with suzette sauce (orange or lemon butter) and Grand Marnier	8€40
Caramelized apples with Calvados	8€40
Caramelized apples with Calvados and fresh cream	9€40

Children's menu dessert

Sugar, jam, hot chocolate*, caramel*
or chocolate hazelnut spread crepe
or
2 scoops of ice cream of your choice

Ice cream



Chocolate, coffee, vanilla, strawberry, coconut, pistachio, rum grapes, chocolate mint, nougat, speculoos, salted butter caramel, white chocolate

Sorbets

Raspberry, blackcurrant, lime, apple

1 scoop	3€90
2 scoops	5€60
3 scoops	7€80

Ice cream bowls

Chocolate or coffee Liégeois	9€00
chocolate or coffee ice cream, vanilla ice cream, hot chocolate, whipped cream	
Dame blanche	9€00
vanilla ice cream, hot chocolate, whipped cream*	
Banana split	10€50
chocolate, vanilla and strawberry ice cream, hot chocolate, whipped cream	
Poire belle Hélène	9€70
vanilla ice cream, pear, hot chocolate, whipped cream	
Cappuccino	9€40
coffee ice cream, hot chocolate, chocolate mousse	
Péché mignon	10€30
chocolate ice cream, white chocolate ice cream, banana, hot chocolate, whipped cream	
Caramelo	9€20
nougat ice cream, caramel ice cream, salted butter caramel, whipped cream	
Colonel	9€40
lime sorbet, vodka	
Normande	9€40
apple sorbet, Calvados	
Bénédictine	9€70
vanilla ice cream, Bénédictine, whipped cream	
Iceberg	9€90
mint chocolate ice cream, hot chocolate, Get 27, whipped cream	

Extra charge of homemade hot chocolate or salted butter caramel : 2€50

Extra charge of homemade whipped cream or 1 scoop of ice cream : 2€70

Extra charge of roasted almonds : 0€50

Liquors (4cl)



Calvados VSOP Père Tranquille	8€00
Calvados Domfrontais VSOP Guesdon Père et Fils	8€00
Calvados Rollon "out of age" 20 years	12€00
Calvados "La Jeanneton" 12 years	12€00
Calvados Rollon Altesse "out of age" 30/40 years	14€00
Eau de vie de poiré de Normandie Guesdon Père et Fils	8€00
Bénédictine (local liquor made with 27 plants et spices)	8€00
Grand Marnier	8€00
Get 27 ou 31	8€00
Armagnac	8€00



Hot drinks

Expresso or cafeine free coffee	2€40
Coffee with milk	2€50
Long coffee or cafeine free coffee	3€50
Grand crème	3€70
Bénédictine coffee	8€00
Irish or Normand coffee	8€00
Hot chocolate	4€50
Cappuccino	4€90
Vienna style hot chocolate or coffee	4€90
Tea or herbal tea	3€50

Children's menu

Under 12 years old
13€50

MAIN COURSE

Buckwheat crepe with cooked ham, egg, cheese

or

Ground beef with french fries

or

2 fried eggs with fries

+

DESSERT

Sugar, jam, hot chocolate*, caramel*

or chocolate hazelnut spread crepe

or

2 scoops of ice cream of your choice