

# Welcome



## Our opening days

### RESTAURANT

*From April to September*

*Open on Monday, Tuesday, Friday, Saturday,  
Sunday and holidays*

*Weekly closure on Wednesdays and Thursdays*

### SNACK / PLAYGROUND \*

Outside school holidays:

Open on Wednesdays, weekends and holidays

School holidays:

Open on Monday, Tuesday, Wednesday, Friday,  
weekends and holidays

Weekly closure on Thursdays

## Our schedules

### RESTAURANT

Outside school holidays:

Monday and Tuesday: 12:00-1:30pm / 7:00-9:00pm

Friday: 12:00-1:30pm / 7:00-9:30pm

Saturday: 12:00-2:00pm / 7:00-9:30pm

Sunday: 12:00-2:00pm / 7:00-9:00pm

School holidays:

Monday and Tuesday: 12:00-2:00pm / 7:00-9:30pm

Friday and Saturday: 12:00-2:00pm / 7:00-10:00pm

Sunday: 12:00-2:00pm / 7:00-9:30pm

### SNACK / PLAYGROUND \*

Outside school holidays:

Wednesday: 2:00-6:00pm

Weekends and holidays: 12:00-6:30pm

School holidays:

12:00-6:30 p.m.

*\* In case of bad weather, the management reserves the right to close the playground*

## Join us and find us



02 31 59 61 90



contact@lapailote-suisse-normande.fr



3, La Cambronnerie  
14570 CLECY

## Our site and our social networks



<https://lapailote-suisse-normande.fr>



LA PAILLOTE SUISSE NORMANDE



lapailote\_suisse-normande

# Menu

RESTAURANT



## To share (or not)

<b>MIXED BOARD (1 to 4 people)</b> Cold cuts, cheeses, bread and butter	<b>10,00 €</b>
<b>DRY SAUSAGE</b> Accompaniment of bread and butter	<b>8,50 €</b>
<b>ROASTED CAMEMBERT</b> Plain served with bread	<b>10,00 €</b>
Honey and herbs of Provence served with bread	<b>11,00 €</b>

## Salads

Base: salad, grated carrots, tomatoes, radishes, corn

Small **8,50 €**      Big **15,10 €**

<b>WARM GOAT CHEESE SALAD</b> Base, warm goat cheese sandwiches, eggs, bacon, homemade vinaigrette sauce
<b>CAESAR SALAD</b> Base, croutons, roasted chicken, parmesan shavings, homemade Caesar sauce
<b>NICE SALAD</b> Base, tuna, anchovies, peppers, eggs, black olives, homemade vinaigrette sauce
<b>VEGETABLE SALAD</b> Base, peppers, pickled onions, homemade pesto, hot vegetable slices

## Entrances

<b>HOMEMADE FOIE GRAS</b> Cranberry bread, onion compote	<b>14,90 €</b>
<b>HOMEMADE GRAVLAX SALMON</b> Lemon, butter, Nordic bread from Moulin de Clécy	<b>11,90 €</b>
<b>TRUFFLED BURRATA</b> Served with rocket and candied tomatoes	<b>11,00 €</b>

## Sandwiches

Accompaniment homemade fries and salad

<b>LA PAILLOTE SANDWICHES</b> Bread, homemade tomato sauce, country ham, camembert, onions, mushrooms	<b>14,90 €</b>
<b>FISHERMAN'S COLD SANDWICH</b> Toast, homemade chive cream sauce, avocado, radish, homemade gravlax salmon, pickled onions, young salad shoots	<b>16,50 €</b>
<b>PARMESAN TOAFFS</b> Bread, garlic cream sauce, white ham, parmesan, candied tomatoes, homemade pesto, young salad shoots	<b>14,90 €</b>
<b>MEDITERRANEAN SANDWICH</b> Bread, homemade tomato sauce, chorizo, peppers, marinated feta, young salad shoots	<b>14,90 €</b>

Any changes to the menu **1,00 €**

## Specialties of the house

**RACLETTE NORMANDE** **18,50 €**  
Hot Camembert, cold cuts, roasted potatoes with duck fat, salad

**GRATIN DE NINI** **17,80 €**  
Potatoes, bacon, andouille de vire, leeks, camembert, mushrooms, onions, fresh cream, cider

## Homemade burger-fries

### Accompagnement homemade fries and salad

\* Pain burger du Moulin de Clécy

**PAILLOTE BURGER \*** **16,00 €**  
Bread, ground steak V.F 150g, cheddar, bacon, tomatoes, onions, homemade burger sauce

**NORMAN BURGER \*** **17,00 €**  
Toast, minced steak V.F 150g, camembert, smoked bacon, mushrooms, onions, homemade burger sauce

**COCOTTE BURGER \*** **15,90 €**  
Black bread, marinated chicken fillet V.F about 120g, cheddar, mushrooms, onions, homemade burger sauce

**VEGETARIAN BURGER** **15,90 €**  
Bread, homemade vegetarian pancake, cheddar, tomatoes, onions, mushrooms, homemade burger sauce

**FISH BURGER** **15,90 €**  
Bread, hake fillet fish and chips style, cheddar, tomatoes, red onions, homemade tartar sauce

**French fries supplement** **3,50 €**

**Salad supplement** **2,50 €**

**Supplement minced steak V.F 150g** **5,00 €**

**Homemade sauce supplement** **1,50 €**

**Any changes to the menu** **1,00 €**

## Homemade mussels & fries

Arrival according to season

**MARINIÈRES** **15,00 €**  
White wine, shallots, parsley

**CRÈME** **16,00 €**  
White wine, shallots, parsley, fresh garlic cream

**PAILLOTE** **17,50 €**  
White wine, shallots, parsley, tomatoes, bacon, fresh cream with camembert

**ROQUEFORT** **17,00 €**  
Vin White, shallots, parsley, fresh cream with roquefort

## Meat and Fish

Accompagnement homemade fries and salad

**MINCED STEAK VF 150g** **12,90 €**  
Sauce of your choice

**PIECE OF BEEF VF about 300g** **23,50 €**  
Sauce of your choice

**BEEF TARTARE WITH KNIFE VF 180g** **17,00 €**

**MARINATED PORK RIB VF about 300g** **17,00 €**  
Sauce of your choice

**MARINATED JARRETON VF** **16,50 €**  
Honey-thyme sauce

**FISH & COD CHIPS** **14,50 €**  
Béarnaise sauce

### Homemade sauces:

Pepper, camembert, roquefort or honey-thyme

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## Menu Gourmet

Starter, Main Course & Dessert

**31,90 €**

### Entry

Homemade duck foie gras, red onion compote, cranberry bread from the Moulin de Clecy

OU

Cassolette de la mer, scallops, shrimp, mussels and its creamy leek fondue

### Dish

Candied turkey ham in herb crust, mashed sweet potatoes and potatoes, small vegetables, chanterelle sauce

OU

Fish of the moment, ginger lemon sauce, mashed sweet potatoes and potatoes and small vegetables

### Dessert of your choice

Plate of 3 cheeses

Crème brûlée

Chocolate mousse

Hot brioche

Soft sweet potato

Cut 3 balls (perfums of your choice)

Crepe or homemade waffle of your

Any other dessert à la carte +€1.50

## Menu Paillotin

-10 ans

9,00 €

Minced steak VF 100g, homemade  
fries

Or

Chicken nuggets, homemade fries

+

Syrup OR Lemonade

+

Chocolate mousse

Or

Ice cream scoop  
(fratun of your choice)



Activities for your children

Schedules according to season



Inflatable games  
€6 per child



Trampoline  
€5 per 5-  
minute session



Duo formula 9,50€

## Homemade desserts / Cheeses

### GOURMET (According to the mood of the chef)

- Coffee: €8.50
- Tea: €9.50
- Hot chocolate: €9.80

**DÉLICE NORMAND** **8,50 €**  
Hot apple compote with Calvados, homemade caramel, vanilla ice cream, cookie chips

**SOFT SWEET POTATO** **7,50 €**  
Served with a scoop of vanilla ice cream and homemade whipped cream

**CRÈME BRÛLÉE** **7,00 €**

**CHOCOLATE MOUSSE** **7,00 €**

**LIEGE CHOCOLATE MOUSSE** **8,00 €**

**PLATE OF 3 CHEESES, SALAD** **6,50 €**

## Iced desserts

**POIRE BELLE HÉLÈNE** **8,50 €**  
Pear, vanilla ice cream, homemade chocolate sauce, homemade whipped cream

**LA PAILLOTE** **8,50 €**  
Coconut ice cream, mango sorbet, homemade mango coulis, homemade whipped cream

**COFFEE or CHOCOLATE or LIÉGEOIS CARAMEL** **8,00 €**  
Ice cream, sauce, homemade whipped cream

**DAME BLANCHE** **8,00 €**  
Vanilla ice cream, homemade chocolate sauce, homemade whipped cream

**BANANA SPLIT** **9,90 €**  
Vanilla ice cream, strawberry and chocolate, banana, chocolate sauce, homemade, homemade whipped cream

**NOCCIOCOCO** **8,00 €**  
Coconut ice cream, nocciolata sauce, broken cookies

**BRIOCHE CHAUDE** **7,00 €**  
Ice cream flavor of your choice, sauce of your choice

## Ice cream and sorbets

**CUT 1 BALL** **2,50 €**  
**CUT 2 BALLS** **4,80 €**  
**3 BALL CUP** **6,80 €**

### ICE CREAM FLAVORS

Coffee, caramel fleur de sel, carnival, dark chocolate, strawberry, mint-chocolate, coconut, pistachio, walnut, vanilla, popcorn, rum-grape

### SORBETS FLAVORS

Yellow lemon, mango, apple, passion fruit, blackcurrant, raspberry, cherry

## Alcoholic ice creams

**ICEBERG** **8,90 €**  
Chocolate-mint ice cream, peppermint

**LA NORMANDINE** **8,90 €**  
Apple sorbet, Calvados

**COLONEL** **8,90 €**  
Lemon sorbet, vodka

**Grated coconut supplement** **1,00 €**

**Supplement scoop of ice cream / homemade whipped cream** **2,00 €**

**Sauce supplement: homemade chocolate, homemade caramel, spread, coffee** **1,50 €**

## Homemade pancakes and waffles

	<u>Pancakes</u>	<u>Waffles</u>
Nature	2,50 €	3,50 €
Sugar	3,00 €	4,00 €
Fresh jam or apricot	3,30 €	4,30 €
Butter sugar or lemon sugar	3,70 €	/
Homemade salted butter caramel	4,00 €	5,00 €
Spread	4,30 €	5,30 €
Homemade chocolate	4,30 €	5,30 €
Homemade chocolate banana	5,30 €	6,30 €

# Wine list

## White wines

	<u>Bottle 75cl</u>	<u>Carrafe 50cl</u>	<u>Glass 12cl</u>
<b>MUSCADET SUR LIE, JOSÉPHINE</b> Domaine Luneau Michel et Fils, AOP	15,10 €	12,50 €	4,70 €
<b>COTEAU DU LAYON</b> Domaine La Grande Chauvière, AOP	20,20 €	16,80 €	5,10 €
<b>CHEVERNY</b> Cheverny, AOP	23,20 €	19,30 €	5,60 €
<b>BOURGOGNE ALIGOTÉ</b> Buissonnier, Buxy, ABAC	23,20 €	19,30 €	5,60 €

## Rosé wines

<b>CABERNET SAUVIGNON</b> Domaine Luneau Michel et Fils, VF	13,20 €	11,10 €	4,70 €
<b>CABERNET D'ANJOU</b> Domaine des deux moulins, AOP	18,20 €	14,30 €	4,70 €
<b>CÔTÉ DE PROVENCE, SECRET D'ELISE</b> Vigneron de St Tropez, AOP	18,20 €	14,30 €	4,70 €
<b>CÔTÉ DU VAR</b> Cap des Esperelles, IGP	16,00 €	13,40 €	4,70 €

## Red wines

<b>SAUMUR CHAMPIGNY</b> Domaine Tuffeau, AOP	18,20 €	15,10 €	4,70 €
<b>MORGON, GRAND CRAS</b> Domaine du Père Guillot, AMC	26,20 €	21,70 €	6,20 €
<b>CÔTE DU RHÔNE</b> Domaine Lumian BIO, AOP	24,20 €	19,30 €	5,60 €
<b>BLAYE, CÔTE DE BORDEAUX</b> L'Ironda, BIO, AOP	26,20 €	21,70 €	6,20 €
<b>CÔTE DU ROUSSILLON</b> Village Protégé ZOE, AOP	20,00 €	16,60 €	4,70 €
<b>BOURGUEIL</b> Poids plume, Marchesseau, BIO, AOP	26,90 €	21,70 €	6,20 €

## Sparkling

		<u>Bottle 37.5cl</u>	
<b>BRUT DE CHARVIS, MÉTHODE TRADITIONNELLE</b>	15,30 €	/	5,00 €
<b>CHAMPAGNE Marcel DEHEURLES Brut</b>	50,00 €	31,50 €	12,00 €

## Table wines in BIB

	<u>Pitcher 50cl</u>	<u>Pitcher 25cl</u>	
<b>CHARDONNAY (blanc)</b> VF, Domaine Luneau Michel et Fils	8,90 €	5,50 €	L'alcool est dangereux pour la santé, à consommer avec modération
<b>LUNES AUX ROSÉES (rosé)</b>	8,90 €	5,50 €	
<b>CABERNET FRANC-MERLOT (rouge)</b>	8,90 €	5,50 €	

# Drinks menu

## Waters

Evian 1L	5,90 €
Evian 50cl	3,90 €
San Pellegrino 1L	5,90 €
San Pellegrino 50cl	3,90 €
Perrier 33cl	3,70 €

## Soft

Coca-Cola, Cherry, Zéro 33cl	3,70 €
Orangina 25cl	3,70 €
Fuzetea 25cl	3,70 €
Sprite 25cl	3,70 €
Tropico 25cl	3,70 €
Schwepps Tonic / Schwepps Agrumes 25cl	3,70 €
Red Bull 25cl	3,90 €
Syrups 25cl	2,80 €
<i>Mint, grenadine, peach, strawberry, raspberry, lemon, banana-kiwi, cherry, violet</i>	
Diabolo 25cl	3,40 €
Lemonade 25cl	3,10 €
Fruit juice 25cl	3,70 €
<i>Orange, apricot, mango, tomato</i>	
Local organic juice* 25cl	4,20 €
<i>Apple, pear</i>	

## Cidre / Poirés

Kir Normand Cidre 33cl	5,50 €
Kir Normand Poiré 33cl	5,80 €
Cidre bio local* 75cl - 5,5°	11,00 €
Cidre bio local* 33cl - 5,5°	5,20 €
Poiré bio local* 75cl - 4°	12,50 €
Poiré bio local* 33cl - 4°	5,50 €

\*Cave de la loterie - CLECY

### Supplements

- Milk, Syrup, Lemon Slice 0,30 €
- Soft 1,00 €

## Coffee / Tea / Chocolate

Espresso 6cl	2,00 €
Allongé 12cl	2,00 €
Décaféiné 6cl	2,20 €
Double espresso 12cl	3,80 €
Petit crème 12cl	2,50 €
Grand crème 25cl	4,00 €
Cappuccino 25cl	5,00 €
Noisette 6cl	2,20 €
Thé et infusion	3,70 €
<i>Tea: green tea, mint, earl grey, breakfast, Infusion: verbena, red fruits, linden</i>	
Hot chocolate 25cl	4,00 €
Viennese chocolate 25cl	5,00 €
Squeezed hot lemon	3,70 €

## Appetizers

Red or white Martini 6cl - 14,4°	4,10 €
Red or white Porto 6cl - 19,5°	4,10 €
Blanc crème 12cl - 12,5°	4,10 €
<i>Blackcurrant, blackberry, peach, raspberry</i>	
Local pommeur* 6cl - 18°	4,10 €
Ricard 2cl - 45°	3,90 €
Suze 6cl - 15°	4,10 €
St James amber rum 4cl - 40°	5,70 €
Vodka Sobieski 4cl - 37,5°	5,70 €
Whisky Cutty Sark 4cl - 40°	5,50 €
Whisky Coca-Cola (Cutty Sark 4cl) - 40°	6,50 €
Jack Daniel's 4cl - 40°	6,50 €
Irish Whiskey Paddy 4cl - 40°	6,00 €

Sparkling	Bottle 75cl	Bottle 37,5cl	Glass 12cl
BRUT DE CHARVIS, MÉTHODE TRADITONNELLE	15,30 €	/	5,00 €
CHAMPAGNE Marcel DEHEURLES Brut	50,00 €	31,50 €	12,00 €

# Cocktails

<b>Mojito</b>	<b>8,70 €</b>
<i>St James rum, mint leaf, cane sugar, lime, sparkling water</i>	
<b>Raspberry or passion fruit mojito</b>	<b>9,70 €</b>
<i>Déclinaison du mojito en fruits</i>	
<b>Sex on the Beach</b>	<b>8,70 €</b>
<i>Sobieski vodka, Caraïbos juice Sex on the Beach (pineapple, cranberry)</i>	
<b>Piña Colada</b>	<b>8,20 €</b>
<i>Amber St James rum, Caraïbos piña colada juice (pineapple, coconut)</i>	
<b>Spritz</b>	<b>8,20 €</b>
<i>Aperitivo Spritz Marie Brizard, Prosecco perlino, sparkling water, orange</i>	
<b>Hugo Spritz</b>	<b>8,20 €</b>
<i>Marie Brizard elderflower, Prosecco perlino, sparkling water, fresh mint, lime</i>	
<b>Cuba Libre</b>	<b>8,20 €</b>
<i>Amber St James Rum, Coca-Cola, Lime</i>	
<b>Caïpirinha</b>	<b>6,40 €</b>
<i>Cachaça Aguacana, lime, cane sugar</i>	
<b>Ti Punch</b>	<b>6,40 €</b>
<i>St James Amber Rum, lime, cane sugar</i>	
<b>Gin Tonic</b>	<b>8,20 €</b>
<i>Gibson's gin, tonic, lemon</i>	
<b>Embuscade</b>	<b>25 cl 1 L</b>
<i>Beer, white wine, Calvados, blackcurrant cream</i>	<b>6,50 € 22,00 €</b>

# Non-alcoholic cocktails

<b>Virgin Mojito</b>	<b>6,20 €</b>
<i>Mint leaf, cane sugar, lime, sparkling water</i>	
<b>Virgin Mojito raspberry or passion fruit-mango</b>	<b>7,20 €</b>
<i>Variation of the mojito in fruit</i>	
<b>Virgin Sex on the Beach</b>	<b>6,20 €</b>
<i>Caribbean Juice Sex on the Beach (pineapple, cranberry)</i>	
<b>Virgin Colada</b>	<b>6,20 €</b>
<i>Caraïbos piña colada juice (pineapple, coconut)</i>	
<b>Virgin Spritz</b>	<b>6,20 €</b>
<i>Venezio sparkling spritz, orange</i>	
<b>Virgin Hugo Spritz</b>	<b>6,20 €</b>
<i>Sparkling Venezia Hugo Spritz, fresh mint, lime</i>	

# Draft beers

	<b>25 cl</b>	<b>50 cl</b>
Tigre Bock - 5°	<b>3,50 €</b>	<b>6,40 €</b>
1664 Blanche - 5°	<b>4,00 €</b>	<b>7,40 €</b>
Grimbergen - 6,7°	<b>4,20 €</b>	<b>7,80 €</b>
Bête ambrée - 8°	<b>4,20 €</b>	<b>7,80 €</b>
Very Cherry (BrewMaker) - 5°	<b>4,20 €</b>	<b>7,80 €</b>
Panaché (Tigre Bock - 5°)	<b>4,20 €</b>	<b>7,80 €</b>
Monaco (Tigre Bock - 5°)	<b>4,20 €</b>	<b>7,80 €</b>
Picon bière - (Tigre bock 5° + picon 18°)	<b>4,80 €</b>	<b>9,00 €</b>

# Beers

	<b>33 cl</b>
Delirium red - 8°	<b>4,60 €</b>
Chimay Bleue Ambrée - 9°	<b>5,10 €</b>
Sublimin'ale IPA (BrewMaker) - 4,5°	<b>6,10 €</b>
T'Hop Mod'Ale IPA (BrewMaker) - 6,2°	<b>5,90 €</b>
Instinct Sauvage Double IPA (BrewMaker)- 8°	<b>5,90 €</b>
Desperados - 5,9°	<b>5,20 €</b>
Jupiler without alcohol	<b>3,40 €</b>

# Digestive

Peppermint Mint's Vert Marie Brizard 6cl - 15°	<b>4,80 €</b>
Menthe Pastille 6cl - 24°	<b>4,80 €</b>
Armagnac 6cl - 40°	<b>6,30 €</b>
Calvados local out of age 4cl - 40°	<b>7,00 €</b>
Cognac Rémy Martin 4cl - 40°	<b>7,70 €</b>
Arranged rum 5cl - 50°	<b>5,00 €</b>
Shooter arranged rum 3cl - 50°	<b>3,00 €</b>
Irish Coffee (Paddy 4cl) - 40°	<b>8,90 €</b>
Baileys 6cl - 17°	<b>4,80 €</b>
Orgasme (baileys 2cl / 17° + peppermint 4cl / 15°)	<b>4,80 €</b>
10 shooters of 3cl (choice according to the mood of the bartender)	<b>27,00 €</b>