

DRINKS

APÉRITIFS

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|---------------------------|------|
| Kir vin blanc | 4€50 |
| Kir royal | 12€ |
| Ricard 2cl | 4€50 |
| Martini (rouge/blanc) 5cl | 6€50 |
| Porto (rouge/blanc) 5cl | 6€ |
| Suze 5cl | 6€ |

COCKTAILS

CLASSIQUES

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|-----------|------|
| Americano | 9€ |
| Spritz | 8€50 |
| Mojito | 9€ |

SPECIAUX

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|-------------------------------|-------|
| Cocktail création sans alcool | 7€50 |
| Cocktail création | 12€ |
| Spritz Saint Germain | 12€50 |
| Mojito of the moment | 13€ |
| Mojito royal | 15€ |

SOFTS

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|---|------|
| Coca Cola avec ou sans sucre, 33cl | 4€50 |
| Ice Tea Lipton Pêche, 25cl | 4€ |
| Jus de fruits (orange, pomme, ananas, tomate), 25cl | 4€ |
| Freshly squeezed juice (lemon, orange) | 5€50 |
| Nectar de fruits Alain Millat, 20 cl | 8€ |
| Limonade, 25cl | 4€ |
| Orangina, 25cl | 4€50 |
| Schweppes Tonic ou Agrume, 25cl | 4€50 |
| Sirup Monin: fraise, grenadine, menthe, violette | 3€ |
| Tonic Bio, 20 cl | 6€ |

LES DIGESTIFS

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| Bailey's/ Get 27 ou 31, 6cl | 6€50 |
| Amaretto, 4cl | 6€ |
| Liqueur d'abricot JM Roulot, 4cl | 9€ |
| Bas Armagnac Laballe Résistance, 4cl | 9€50 |
| Cognac Tesseron, 4cl | 8€50 |
| Gin - G'Vine pêche de vigne, poire royale, 4cl | 8€ |

LES SPIRITUEUX FRANC TIREUR

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|------------------------------|-----|
| Gin Normandy Dry, 4cl | 8€ |
| Rhum blanc Les Origines, 4cl | 10€ |
| Rhum blanc Le Normand, 4cl | 10€ |
| Vodka La Bête, 4cl | 10€ |
| Whisky Fumé ou Tourbé, 4cl | 10€ |
| Whisky Combattant, 4cl | 12€ |

LES BIÈRES & CIDRES

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| Coq Hardi, 25/50cl | 4€/7€ |
| Tongerlo d'Abbaye, 25-50cl | 4€/7€ |
| Bière pression du moment, 25-50cl | 5 €/10€ |
| Suppléments: Monaco +0,5€/ Picon +1€ | |
| Barbouze, 33cl bouteille | 6€ |
| La Chouffe, 25cl bouteille | 6€ |
| Brooklyn sans alcool, 25cl bouteille | 6€50 |
| Cidre Brut - Domaine des Hauts Vents, 75cl | 12€50 |

LES EAUX & BOISSONS CHAUDES

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|-------------------------------------|------|
| Evian, Badoit 50cl | 4€ |
| Badoit Rouge, 33cl | 4€ |
| Evian, Badoit 75cl | 6€ |
| Chateldon, 75cl | 6€50 |
| Café, expresso, noisette ou allongé | 2€50 |
| Café double ou cappuccino | 4€50 |
| Café crème | 3€ |
| Thé ou infusion | 4€50 |

WINE GLASSES (12 CL)

CHAMPAGNE

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| Champagne Brut Collin Olivier Essentielle | 11€ |
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BLANC

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| IGP d'Oc Domaine Preignes Le Vieux Chardonnay 2023 | 4€50 |
| Macon Aze Domaine de Rochebin 2022 | 5€ |
| Vin de France Sauvignon Domaine Berthier Cuvée L'Instant 2022 | 6€ |
| IGP Côtes de Gascogne Demoiselle Domaine Laballe 2022 | 6€ |
| Petit Chablis Domaine de la Perriere 2022 | 8€ |
| Menetou Salon Vignoble Berthier 2022 | 9€ |

ROUGE

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| IGP d'Oc Domaine Preignes Le Vieux Preixanum 2022 | 4€50 |
| Graves Chateau Brannens 2017 | 6€ |
| Saumur Domaine L'Ours Bleu 2020 | 7€ |
| Crozes Hermitage Domaine Gaylord Machon Cuvee Ghany 2021 | 9€ |
| Givry Domaine Besson Le Haut Colombier 2022 | 10€ |
| Rosé Côtes de Provence Domaine Peyrassol Lou 2022 BIO | 6€ |



WINES

BUBBLES

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|---|------|
| Prosecco Raffaello Extra Dry, 75cl | 24€ |
| Champagne Brut Collin Olivier "Essentielle", 75cl | 59€ |
| Champagne Veuve Clicquot Brut Cuvée Réserve, 75cl | 115€ |
| Champagne Ruinart "R de Ruinart", 75cl | 125€ |
| Champagne Jean-Noël Haton Cuvée Réserve, 37.5cl | 35€ |

WHITE WINE (75CL)

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| ALSACE | Riesling Domaine "Les Frères Engel" 2021 BIO | 28€ |
| LOIRE | Vin de France Sauvignon Domaine Berthier "Cuvée L'Instant" 2022 | 23€ |
| | Menetou Salon Vignoble Berthier 2022 | 44€ |
| | Pouilly-Fuissé Domaine Renaud "Vieilles Vignes" 2022 | 59€ |
| BOURGOGNE | Macon Aze Domaine de Rochebin 2022 | 21€ |
| | Petit Chablis Domaine De la Perriere 2022 | 39€ |
| | Saint Véran Domaine Renaud "Champs de Perdrix" 2022 | 48€ |
| SUD OUEST | IGP Côtes de Gascogne Demoiselle Domaine Laballe 2022 | 23€ |
| RHONE | Saint Joseph Pierre Gaillard 2022 | 67€ |
| LANGUEDOC | IGP d'Oc Domaine Preignes "Le Vieux Chardonnay" 2023 | 19€ |
| | IGP d'Oc Viognier Domaine "Les Yeuses" 2022 | 24€ |

ROSÉ WINE (75CL)

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| IGP D'Oc Domaine Preignes le Vieux "Oh la la c'est bon" 2022 | 18€ |
| Côtes de Provence Domaine Peyrassol "Lou" 2022 BIO | 29€ |
| Côtes de Provence Château Minuty "M de Minuty" 2022 | 44€ |

RED WINE (75CL)

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| LOIRE | Vin de France Pinot Noir Domaine Berthier "Cuvée L'Instant" 2022 BIO | 28€ |
| | Saumur Domaine L'Ours Bleu 2020 | 39€ |
| | Sancerre Thomas Labaille "L'Authentique" 2022 | 43€ |
| BOURGOGNE | Hautes Cotes de Nuits Domaine Manuel Olivier 2022 | 52€ |
| | Givry Domaine Besson "Le Haut Colombier" 2022 | 59€ |
| | Marsannay Domaine René Bouvier "Finage" 2020 | 69€ |
| | Chassagne-Montrachet Domaine Bader "Mimeur" 2019 | 89€ |
| RHONE | Morgon Renaud Bodillard "Corcelette" 2022 | 28€ |
| | Cotes du Rhone Saint Cosme 2022 | 29€ |
| | Crozes Hermitage Domaine Gaylord Machon "Cuvee Ghany" 2021 | 44€ |
| | IGP de l'Herault Domaine des Creisses "Les Creisses" 2021 | 54€ |
| | Saint Joseph Pierre Gaillard 2021 | 67€ |
| BORDEAUX | Graves Château Brannens 2017 | 24€ |
| | Saint Estephe Château Arnaud 2017 | 39€ |
| | Haut Medoc Château Malescasse "Le Moulin Rose de Malescasse" 2017 | 41€ |
| | Saint Emilion Grand Cru "Clos des Menuts" 2017 | 44€ |
| | Margaux Château Le Coteau 2013 | 59€ |
| LANGUEDOC | IGP d'Oc Domaine Preignes "Le Vieux Preixanum" 2022 | 18€ |
| | Saint Chinian Château Viranel "Intuition Tradition" 2020 | 29€ |
| CORSE | Ajaccio Domaine Comte Peraldi 2020 | 59€ |

LE VERT BOCAGE

MENU

Dish of the day & espresso/ 16€
For lunch only, except on week ends
Starter & main course ou main course & dessert/ 21€
Starter, main course & dessert/ 26€
From Monday to Friday (lunch only on Friday)



Tomato gaspacho with speck and candied pepper



Rice salad with pepper, olives, raw and cooked tuna

Poultry liver terrine with hazelnuts

Shredded poultry with Provence style sauce & choice of side



Chili con carne lightly spicy & rice

Tagliatelle with smoked salmon, fennel & parmiggiano

Dish of the day

Chocolate mousse

Apple & rhubarb crumble

Strawberry & basil pavlova



Suitable for vegetarians or adapted on demand

CHILDREN'S MENU

Main course & dessert of your choice : 12€, until 12 years old

Ham pasta

White fish and side of your choice

Cheeseburger & homemade fries




Tomato sauce and smocked white ham pizzetta

Chocolate mousse

Ice cream

LE VERT BOCAGE

COLD STARTERS

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| The one and only hard boiled egg & light mayonnaise | 6€ |
| Tomato gazpacho with speck and candied pepper  | 8€ |
| Rice salad with pepper, olives, raw and cooked tuna | 9€ |
| Poultry liver terrine with hazelnuts | 9€ |
| Cauliflower velouté, with smocked poultry, hazelnuts and croutons  | 9€ |
| Rabbit, cider and herbs pâté, sour sala | 9€ |
| Apple tree smocked Salmon, wasabi sesame and toasted bread | 16€ |
| Burrata, artichoke, truffle cream, speck and cherry tomatoes  | 18€ |

HOT STARTERS

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|---|------------------------|
| Fried small fishes, garlic mayonnaise | 8€ |
| Normand garlic butter snails | Les 6 9€ Les 12 18€ |
| Roasted marrow bone, sea salt and toasted bread | 12€ |
| 4 king prawns pan fried in spiced butter | 13€ |


SALADS

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| Caesar : chicken breast, tomatoes, egg, bread crumbs and Caesar sauce | 14€ |
| Fresh : smocked salmon, shrimps, creamy avocado, tomatoes, grapefruit | 16€ |



LE VERT BOCAGE

MEAT

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| Shredded poultry with Provence style sauce  | 16€ |
| Lightly spiced Chili con carne & rice | 16€ |
| Grilled porked breast, thick juice, flower of salt and thyme | 16€ |
| Normand beef tartare(180g) your style | 18€ |
| Farm sausage cooked on wood fire and mash potatoes | 19€ |
| Candied beef cheek Bourguignon stew | 19€ |
| Our traditional Cassoulet | 21€ |
| Le Vert Bocage's burgers : | |
| - Normand beef steak, bacon, comté & pepper sauce | 18€ |
| - "XL" double Normand beef, bacon, comté & pepper sauce | 23€ |
| - smocked poultry, fried onions, mimolette & avocado | 19€ |
| Grilled Normand sirloin beef steak (+/-250g), sauce of your choice* | 25€ |
| Maison Beauvais' grilled beef rib (+/- 1kg) , sauce of your choice* | 95€ |

FISH

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| 7 king prawns pan fried in spiced butter | 23€ |
| Grilled octopus, chorizo juice et smoked pepper | 24€ |
| Pollack in butter sauce, musse cream, curry and fried onions | 25€ |

PASTA

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| Carbonara style pasta shells  | 15€ |
| Tagliatelles with smoked salmon and parmiggiano | 17€ |
| Linguine with beef and tomato sauce | 17€ |

SIDES

Our main dishes are served with one side of your choice

Home made fries, mash potatoes, mixed vegetables, fried rice

Potatoes & Livarot gratin or 2nd side : +5€

*Our sauces : Béarnaise, red wine, cheese ou pepper



LE VERT BOCAGE



PIZZAS

All are available in half sizes

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| <i>Régina</i> | tomato sauce, smoked ham, mushrooms | 13€50 |
| <i>Oriental</i> | tomato sauce, spicy sausage, chorizo, mozzarella, onions, peppers & olives | 16€50 |
| <i>Octopus</i> | eggplant cream, calamari, chorizo, mozzarella, onions, tomatoes | 15€50 |
| <i>Normand</i> | sour cream, Vire sausage, camembert, mozzarella, apples, onions, mushrooms | 15€50 |
| <i>Goat cheese & honey</i> | sour cream, mozzarella, Saint-Maure, onions, honey, walnuts | 16€50 |
| <i>Spicy pork</i> | tomato sauce, spicy pork, mozzarella, onions, mushrooms | 14€50 |
| <i>Northern</i> | sour cream, apple tree smoked salmon, mozzarella, onions, mushrooms | 16€50 |
| <i>Buratta</i> | truffle cream, burrata, artichoke, speck, cherry tomatoes | 19€00 |
| <i>4 cheeses</i> | tomato sauce, Neufchâtel, Saint-Maure, gorgonzola, mozzarella | 17€50 |
| <i>Turkey</i> | sour cream, turkey breast, mozzarella, mushrooms and garlic sauce, onions, steamed egg yolk | 16€50 |
| <i>Meat lover</i> | tomato sauce, Normand grounded beef (+/-150g), mozzarella, peppers, onions, red curry | 17€50 |



LE VERT BOCAGE

CHEESES

Plate of 3 cheeses 9€

DESSERTS

Chocolate mousse 6€

Coffee flavoured crème brûlée 6€

Pear like "a belle Hélène" 8€

Apple & rhubarb crumble with a scoop of homemade vanilla ice cream 8€

Homemade ice cream : 2 scoops of the Chef's current flavors 8€

Chocolate fudge cake & homemade vanilla ice cream 9€

Strawberry & basil pavlova 9€

L'île flottante with our authentic vanilla ice custard & roasted almonds 9€

Café gourmand : hot drink & 3 mini desserts 10€

Salted butter caramel cream 11€

Sponge cake with Don Papa rum , light vanilla cream, exotic fruit salad 14€

Fine apple pie flamed with Calvados & homemade vanilla ice cream 15€