

DRINKS

APÉRITIFS

Kir with white wine	4€50
Kir royal	12€
Ricard 2cl	4€50
Martini (red/white) 5cl	6€50
Porto (red/white) 5cl	6€
Suze 5cl	6€

COCKTAILS

CLASSIQUES

Americano	9€
Spritz Mojito	8€50

SIGNATURE

Alcohol-free custom cocktail	7€50
Custom cocktail	12€
Spritz Saint Germain	12€50
Seasonal Mojito	13€
Mojito royal	15€

SOFTS

Coca-Cola regular or sugar-free, 33cl	4€50
Ice Tea Lipton Peach, 25cl	4€
Juice (orange, apple, pineapple, tomato), 25cl	4€
Fresh squeezed juice (orange, lemon)	5,50€
Limonade, 25cl	4€
Orangina, 25cl	4€50
Schweppes Tonic or Citrus, 25cl	4,50€
Monin syrup: strawberry, grenadine, mint, violet	3€
Organic Tonic, 20 cl	6€

DIGESTIFS

Bailey's/ Get 27 ou 31, 6cl	6€50
Amaretto, 4cl	6€
pricot liqueur JM Roulot, 4cl	9€
Bas Armagnac Laballe Résistance, 4cl	9€50
Cognac Tesseron, 4cl	8€50
Gin - G'Vine peach & grape, royal pear, 4cl	8€
Calvados Roger Groult 8/18 years old	9€/15€

SPIRITS FRANC TIREUR

Gin Normandy Dry, 4cl	8€
Rhum blanc Les Origines, 4cl	10€
Rhum blanc Le Normand, 4cl	10€
Vodka La Bête, 4cl	10€
Smoked or Peated Whisky, 4cl	10€
Whisky Combattant, 4cl	12€

BEERS & CIDERS

Coq Hardi 25/50cl	4€/7€
Tongerlo d'Abbaye 25-50cl	4€/ 7€
Draft beer of the moment 25-50cl	5€/10€

Suppléments: Monaco +0,5€/ Picon +1€

Barbouze 33cl bouteille	6€
La Chouffe 25cl bouteille	6€
Brooklyn Sans Alcohol 25cl bottle	6€
Cidre Brut - Domaine des Hauts Vents 75cl	12€50

WATER & HOT DRINKS

Evian, Badoit 50cl	4€
Badoit Rouge 33cl	4€
Evian, Badoit 75cl	6€
Chateldon 75cl	6€50
Coffee, espresso, hazelnut or long	2€50
Double coffee or cappuccino	4€50
Cream coffee	3€
Tea or herbal tea	4€50

WINES BY THE GLASS (12 CL)

Champagne Brut Collin Olivier Essentielle	11€
---	-----

BLANC

IGP d'Oc Domaine Preignes Le Vieux Chardonnay 2023	4€50
Vin de France Sauvignon Domaine Berthier Cuvée L'Instant 2022	6€
IGP Cotes de Gascogne Demoiselle Domaine Laballe 2023	6€
Coteaux du Layon - Domaine Cady - 2023	7€
Saint Joseph - Domaine Pierre Gaillard - 2023	11€
Viré-Clessé - Domaine de la Verpaille - 2022	8€

ROUGE

IGP d'Oc Domaine Preignes Le Vieux Preixanum 2022	4€50
Graves Chateau Brannens 2017	6€
Haut Medoc - Le Moulin Rose de Malescasse - 2019	7€
Saumur Domaine L'Ours Bleu 2020	7€
Hautes Côtes de Nuit - Manuel Olivier - 2023	8€
IGP de l'Hérault - Domaine des Creisses, les Creisses - 2021	9€
St Joseph - Domaine Pierre Gaillard	11€

ROSE

Rosé Côte de Provence Domaine Peyrassol Lou 2022 BIO	6€
--	----



WINE LIST

BULLES

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

VINS BLANCS (75CL)

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	Petit Chablis Domaine De la Perriere 2022	39€
	Saint Véran Domaine Renaud Champs de Perdrix 2022	48€
SUD OUEST	IGP Cotes de Gascogne La Demoiselle Domaine Laballe 2023	23€
RHONE	Saint Joseph Pierre Gaillard 2022	67€
LANGUEDOC	IGP d'Oc Domaine Preignes Le Vieux Chardonnay 2023	19€

VINS ROSÉS (75CL)

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

VINS ROUGES (75CL)

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 Côtes 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€
	Côtes du Rhône Saint Cosme 2022	29€
	Crozes Hermitage Domaine Gaylord Machon Cuvée Ghany 2021	44€
	Saint Joseph Pierre Gaillard 2021	67€
	Graves Château Brannens 2017	24€
BORDEAUX	Saint Estèphe Château Arnaud 2017	39€
	Haut Médoc Château Malescasse Le Moulin Rose de Malescasse 2017	41€
	Saint Emilion Grand Cru "Clos des Menuts" 2017	44€
	IGP de l'Herault Domaine des Creisses Les Creisses 2021	54€
	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

THE MENU

Dish of the day & coffee/ 16€

Lunchtime only, excluding weekends

Starter & main or main & dessert/ 21€

Starter, main & dessert/ 26€

From Monday to Friday at lunchtime

**SERVI
EN 45 MIN !**



Marinated salmon gravlax with dill and lime
Deviled eggs, bulgur salad with fine herbs
Homemade chicken liver terrine & toasted bread

Spaghetti with Bolognese sauce
Braised pork shoulder with sage, baby potatoes
White fish and seafood casserole, leek fondue and diced carrots
Dish of the day (see blackboard)

Cheesecake, strawberry salad with basil
Fromage blanc with crispy tuile, salted caramel or red fruit coulis
Apple, strawberry & rhubarb crumble



Vegetarian dish or adaptable upon request

KIDS MENU

Main course & dessert of your choice: €12 (up to 12 years old)

Ham pasta (coquillettes)
Fish & chips: breaded fish & homemade fries
Cheeseburger & homemade fries
Mini pizza with tomato sauce & smoked white ham

Apple, strawberry & rhubarb crumble
Homemade ice cream cup

LE VERT BOCAGE

COLD STARTERS

The must-try pasture-raised egg & light mayonnaise	6€
Homemade chicken liver terrine	9€
Tuna tataki, passion fruit vinaigrette, herb salad	9€
Applewood-smoked salmon, raw sesame cream with wasabi	14€

HOT STARTERS

4 sautéed prawns with spiced butter	13€
6 Normandy snails with parsley butter	9€
Frog legs in garlic butter, wilted baby spinach	13€

SALADS

Caesar: chicken breast, tomatoes, egg, croutons, Caesar dressing	14€
Freshness: smoked salmon, shrimp, creamy avocado, tomatoes, grapefruit	16€
Warm Goat Cheese: Sainte-Maure goat cheese, walnuts, honey, bacon bits, croutons	15€



LE VERT BOCAGE

MEATS

Grilled pork belly over wood fire, rich jus, fleur de sel and thyme	16€
Tagliatelle carbonara	16€
Lamb navarin stew	18€
Vert Bocage Burger: Norman beef steak, bacon, Comté cheese & pepper sauce	18€
XL Burger: Double Norman beef steak, bacon, Comté cheese & pepper sauce	23€
Beef cheek bourguignon slowly braised in red wine	19€
Generous cassoulet	21€
Wood-fired rump steak, sauce of your choice*	24€
Beef rib (+/- 1kg) grilled over wood fire, sauce of your choice*	95€
Spaghetti Bolognese	19€
Veal kidneys with old-style mustard	19€

FISH

Grilled octopus over wood fire, rich chorizo jus	24€
Pollock fillet with Grenobloise sauce	25€
7 sautéed prawns with spiced butter	23€

SIDES



All dishes are served with one side of your choice

Homemade fries, mashed potatoes, vegetable fricassee, sautéed rice

Potato gratin with Livarot cheese or a second side : +5€

*Sauce options: Neufchâtel, Pepper or Meat Jus



LE VERT BOCAGE

-10%
FOR TAKEAWAY

PIZZAS



Also available in half-portion
for appetizers, starters or to share

<i>La Régina</i>	Tomato sauce, smoked white ham, button mushrooms	13€50
<i>L'Orientale</i>	Tomato sauce, merguez sausage, chorizo, mozzarella, onions, bell peppers, olives	16€50
<i>La Poulpette</i>	Eggplant caviar, octopus, chorizo, mozzarella, onions, bell peppers, cherry tomatoes	15€50
<i>La Normande</i>	Cream, Vire andouille sausage, camembert, mozzarella, apples, onions, mushrooms	15€50
<i>La Chèvre-Miel</i>	Cream, mozzarella, Sainte-Maure goat cheese, onions, honey, Grenoble walnuts	16€50
<i>La Cochonnet</i>	Tomato sauce, spicy pork, mozzarella, onions, mushrooms	14€50
<i>La Burrata</i>	Truffle cream, burrata, artichokes, speck, cherry tomatoe	19€00
<i>La Nordique</i>	Cream, applewood-smoked salmon, mozzarella, onions, mushrooms	16€50
<i>La 4 Fromages</i>	Tomato sauce, Neufchâtel, Sainte-Maure goat cheese, gorgonzola, mozzarella	17€50
<i>La Cocotte</i>	Cream, chicken supreme, mozzarella, mushroom duxelles with garlic and parsley, onions, perfect farm egg yolk	16€50
<i>La Carnivore</i>	Tomato sauce, Norman beef (+/-150g), mozzarella, bell peppers, onions, red curry	17€50



LE VERT BOCAGE

CHEESES

Selection of 3 Norman cheeses 9€

DESSERTS

Fromage blanc with crispy tuile, salted caramel or red fruit coulis 6€

Tonka bean crème brûlée 8€

Homemade ice cream and/or sorbet selection (2 scoops) 8€

Molten chocolate cake with homemade vanilla ice cream 9€

Cheesecake, strawberry & basil salad 9€

Floating island & traditional crème anglaise, toasted almonds 9€

Gourmet coffee: espresso & 3 mini desserts 10€

Gourmet tea: tea & 3 mini desserts 12€

Tiramisu 10€

Don Papa rum baba, light vanilla cream, exotic fruit salad 14€

