

PORTRAIT OF THE GRAND HOTEL'S EXECUTIVE CHEF

Romaric Catherine



Shaped by eight years alongside the brigades at Château d'Audrieu, followed by three years at the restaurant Magma, Romaric Catherine has honed his craft through a commitment to excellence and the passing on of knowledge.

Nature and sea are at the heart of his inspiration.
He elevates whatever the season has to offer, he celebrates the produce of the Normandy region.

Behind his creations, three values guide every gesture:
respect for the product, kindness towards his teams, and the transmission of a craft that never stops evolving.

His ambition?
For you to leave feeling that you have experienced something truly distinctive, a moment you will talk about and one that will make you want to return.

Our Chef Romaric Catherine
and our Pastry Chef Julien Alaniece,
awarded by the Gault & Millau 2025-2026 gastronomic guide,
invite you to discover their culinary creations.

Choose your experience from our three blind tasting menus.

Menu Suggestions 70

IN 3 MOMENTS

Starter / Main course / Dessert

Menu Balbec 95

IN 5 MOMENTS

Starter / Starter / Fish / Meat / Dessert

Menu Découverte 120

This menu is served for the entire table.
Available until 9.00 pm.

IN 7 MOMENTS

Starter / Starter / Vegetarian or vegan course / Fish /
Meat / Dessert / Dessert

To accompany this menu, our sommelier suggests:
A wine pairing from his selection: 5 glasses of wine (8 cl each) - 49

La Carte

STARTERS

FOIE GRAS LANGOUSTINE - 38

Pan-fried foie gras, crispy langoustine ravioli, shimeji mushroom broth

BEETROOT - 30

Beetroot medley, plum in different textures,
walnut condiment, rocket oil



SEA BASS - 34

Sea bass ceviche sphere, cauliflower, quince, grapes

MAIN COURSES

RED MULLET - 44

Celery, apples, almonds

MONKFISH - 46

Shellfish, leeks, champagne, caviar

PIGEON - 52

Spaghetti squash, black pudding, porcini mushrooms, kale

CHICKEN SUPREME - 46

Roncheville chicken supreme, thigh croemesquis,
parsnip, honey-roasted pear.



TRUFFLED POTATO GNOCCHIS - 32

Wilted spinach, roasted porcini mushrooms, pickled red onion petals



Les signatures du Grand Hôtel

TURBOT IN A CRUST

(According to weight & delivery) - for 2 people 15/100g

Salt-crusted turbot with bay leaf, potato mousseline,
seasonal vegetable garnish, lobster bisque

SOLE MEUNIÈRE TRADITION OF THE GRAND HÔTEL - 68

(According to delivery)

Sole meunière, truffle purée and seasonal vegetable

TRAVEL AROUND OUR REGIONS

MATURED CHEESE TROLLEY - 19

THE PASTRY CHEF JULIEN ALANIECE'S DESSERTS

Desserts are chosen at the beginning of the service

TROU NORMAND - 12

Green apple sorbet served with Calvados (2cl)



CITRUS - 18

Crisp meringue ring, moist citrus biscuit, lemon vanilla cream and sorbet,
date batter infused with "Earl Grey Fleurs Bleues" tea,
caramelised egg white cloud with Andaliman pepper

APPLE AND MUSTARD -18

Apple and hazelnut biscuit, apples poached in a tangy syrup,
grape must mustard, Granny Smith apple vinegar condiment and buckwheat,
Breton galette-style buckwheat tuile, buttermilk freshness

EXOTIC BABA AND CURRY - 18

Rum and spice syrup-poached baba, pineapple compote,
mango, norman curry, coconut milk sorbet and mousse



Le Petit Marcel₂₉

UNTIL 12 YEARS OLD

STARTERS

VELOUTÉ OF THE MOMENT
or
SMOKED TROUT, LEMON CREAM

MAIN COURSES

SUPREME OF CHICKEN
or
BEEF FLANK STEAK
or
FISH OF THE DAY

Side dishes :
Mashed potatoes, French fries, rice, seasonal vegetables

DESSERTS

To be chosen at the beginning of the service

CHOCOLATE FONDANT, VANILLA ICE CREAM
or
FRESH FRUIT SALAD
or

HOMEMADE "L'EXQUIS-MOT" ICE CREAM
Chocolate flavour, made with products from Normandy,
coated in Valrhona chocolate



All our beef, lamb, pork and poultry are born, raised and slaughtered in France.
The list of allergens is available at the restaurant reception desk.
Net prices in euros, taxes and service included.



AUJOURD'HUI



1907



161: - CABOURG - Le Grand Hôtel
La Salle à manger