



Cures Marines

TROUVILLE / SUR / MER

M GALLERY
HOTEL COLLECTION

Welcome to Restaurant La Galerie.

We are delighted to welcome you to this enchanting setting where each season is a celebration.

Our passion for cuisine is based on the use of products from the best surrounding terroirs, always fresh, to bring you their authentic flavours and natural vitality.

Every ingredient on this menu has been carefully selected, from freshly caught fish to produce from Norman farms, to offer you an authentic and sustainable culinary experience.

We have created this menu with much sincerity and joy, thinking of every detail to make your experience unique and special.

Let us guide you through this delightful culinary journey.

We sincerely appreciate your visit and hope you enjoy this experience.

Let's celebrate summer together !

Olivier Deboise – Executive Chef,

Laura Salazar – Sous-Chef,

Adrien Petitgenêt – Pastry Chef,

Noémie Lejeune – Dining room manager,

& the entire dining room and kitchen teams.



OUR PARTNER PRODUCERS LOCAL & REGIONAL



Tasty, colorful and alcohol-free,
ask us for advice on how to accompany your
with one of our delicious creations.

MOCKTAILS · 14

Thym-Thym à Trouville

Alcohol-free gin, thyme syrup, grapefruit,
hibiscus tonic

Fraise Club

Vibrant Martini, strawberry syrup, lemon juice

Harry & les reliques des fleurs

Alcohol-free elderflower liqueur, cucumber,
alcohol-free sparkling wine

Pulpe Fiction


Raspberry purée, basil syrup, alcohol-free
sparkling wine, fresh basil


THE BAR TEAM



MENU


STARTERS

 **Pan-seared langoustines with lemongrass butter · 23**
Lemon zest, vanilla-roasted apricots, Isigny cream emulsion and Champagne vinegar

  **Artichoke with yogurt-wasabi-tarragon sauce · 21**
Spirulina with seaweed and yuzu kosho

  **Gonneville zucchini · 18**
Cream of zucchini flowers and almonds, nasturtiums


Oysters our way · 19
6 prepared oysters | pico de gallo, ponzu

 **Gouville oysters**
Served with shallot vinegar and lemon
Per 6 · 17
Per 9 · 25
Per 12 · 29

FISHES

 **Turbot cooked on the bone, Meunière style · 39**
Pan-fried Noirmoutier potatoes and samphire, served with a small salad by the "Gonne Girls"

Pan-Seared John Dory Fillet · 32
Variation of turnip and fennel

 **Fillet of Royal Sea Bream · 29**
Herbed quinoa, Baba ganoush, confit peppers, garlic cream

Spaghetti with clams · 32
Classic spaghetti alle vongole recipe



 Vegetarien

 Gluten free

All our dishes are home-made. Prices in euros, service and taxes included.
Allergen card available. Meat of French origin.

MENU

MEATS

Normandy burger, fresh fries · 26

Homemade burger bun, Normandy-bred minced beef patty, pickled red cabbage, parsley mayonnaise, cider onion compotée, « Le fromage de Papa » tomme cheese

Marinated hanger steak with soy and mustard · 35

Black garlic emulsion with Pale Ale, macadamia cream, roasted carrots

Home-aged duck breast · 29

Beetroot purée with balsamic, roasted young beetroots, fresh raspberries topped with their coulis

Pork chop to share, for 2 people · 58

Caramelized onions, swiss chard, green beans, lacto-fermented red cabbage, ginger-infused jus, herb salad

VEGETAL

Vegetarian burger, fresh fries · 23

Homemade burger bun, coco beans and red beans patty, pickled red cabbage, parsley mayonnaise, cider onion compotée, mimolette

Black rice risotto · 23

Spring onion, spinach pulp and chives, fresh rocket salad, parmesan, lemon zest

Heirloom tomatoes stuffed with warm tabouleh · 24

Thyme-infused vegetable juice, pesto



 Vegetarien

 Gluten free

All our dishes are home-made. Prices in euros, service and taxes included.
Allergen card available. Meat of French origin.

MENU

CHILDREN'S MENU (under 12 years old) · 21

Hamburger steak or Breaded fish
served with seasonal vegetables ou fresh fries
Chocolate mousse or Seasonal fruit crumble
Apple juice or Pear juice or Water syrup

CHEESES

Selection of Normandy cheeses from Maison Borniambuc · 15

DESSERTS

Paris-Trouville · 16

A classic Trouville-style.

Choux pastry, cinnamon craquelin, hazelnut cream, candied apple

Chocolate-Tarragon · 16

Organic Grand Cru Madagascar chocolate mousse, tarragon ganache, peach gel, chocolate shortbread

Thin rhubarb tart · 14

Poached rhubarb, beetroot confit with hibiscus

Lemon Meringue · 14

Lemon gel, lemon confit, lemon cream, meringue

Thin strawberry Charlotte · 15

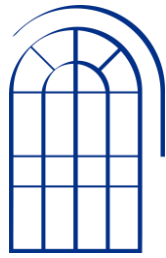
Ladyfinger biscuit, vanilla mousse, soft-cooked strawberries, confit fennel



 Vegetarien

 Gluten free

All our dishes are home-made. Prices in euros, service and taxes included.
Allergen card available. Meat of French origin.



WINES MENU

WINES

WHITE WINES 75cl

Bourgogne

| | |
|--|----|
| 2022 Macon-Pierreclos – Maurice Lapalus & Fils | 40 |
| 2022 Saint-Véran – domaine Gilles Guerrin | 45 |
| 2022 Chablis – domaine Brocard | 52 |
| 2021 Montagny – Château de Chamilly | 49 |
| 2021 Bouzeron – Château de Chamilly – Les bouchines | 55 |
| 2021 Pouilly-Fuissé – Vieilles Vignes – domaine Gilles Guerrin | 65 |
| 2021 Mercurey – Château de Chamilly – Les marcoeurs | 79 |

Alsace

| | |
|---|----|
| 2022 Riesling – Domaine Fritsch | 36 |
| 2022 Pinot gris – Domaine Fritsch | 42 |
| 2013 Gewurztraminer – 1 ^{er} Cru – Lorentz | 55 |
| 2015 Riesling – Frey-Sohler – Vendanges tardives | 63 |

Bordeaux

| | |
|---|-----|
| 2018 Graves Château Villa Bel Air | 54 |
| 2018 Pessac-Léognan – Lamothe Bouscaut | 79 |
| 2005 Barsac – Château Climens 1 ^{er} Cru classé 1855 | 171 |
| 2006 Sauternes – Château Suduiraut 1 ^{er} Cru classé | 248 |

Loire

| | |
|--|-----|
| 2018 Sauvignon blanc – Alchimie domaine de Terres Blanches | 39 |
| 2018 Coteaux de l'Aubance – Le Morinière – Bois Brinçon Bio | 45 |
| 2022 Pouilly Fumé – domaine Veneau | 50 |
| 2018 Coteaux du Layon – Les Varennes – Bois Brinçon Bio | 50 |
| 2023 Sancerre AOP – Domaine Vatan – Les charmes | 51 |
| 2021 Anjou – Thibaud Boudignon | 58 |
| 2018 Pouilly Fumé – domaine de Ladoucette | 65 |
| 2021 Savennières – Clos de la Frémine – Thibaud Boudignon | 140 |
| 2021 Savennières – Clos de la Hutte – Thibaud Boudignon | 165 |



WINES

Rhône et Grand Sud

| | |
|---|----|
| 2016 Clairette Blanche – Croix Chaptal | 34 |
| 2020 Corse, Sartène – domaine Fiumicicoli Bio | 40 |
| 2020 Lirac – Château d'Aqueria | 55 |
| 2018 Condrieu – Cave Saint Désirat | 90 |

VINS ROUGES 75cl

Loire

| | |
|--|----|
| 2022 Saint-Nicolas de Bourgueil AOP – Château Moulin Neuf | 37 |
| 2023 Chinon AOP – Domaine Charles Pain – Cuvée prestige | 40 |
| 2020 Anjou rouge AOP – Domaine Sauveroy – Cuvée Ose Iris | 40 |
| 2022 Sancerre AOP – Domaine Vatan – Maulin Bele Rouge | 45 |
| 2020 Bourgueil, Clos Nouveau – domaine du Bel Air | 90 |
| 2010 Saumur Champigny – Le Fou du Roi – domaine Roche de ville | 75 |

Alsace

| | |
|-------------------------------------|----|
| 2021 Pinot noir – Domaine Fritsch | 39 |
|-------------------------------------|----|

Bourgogne

| | |
|--|-----|
| 2017 Macon-Mancey – domaine Dupuis | 40 |
| 2021 Mercurey Meix Foulot | 60 |
| 2017 Beaune Cent-Vignes – Beaune 1 ^{er} Cru – Bitouzet-Prieur | 91 |
| 2021 Côte de Nuits Village – Le Meix – Trapet Père & Fils | 92 |
| 2021 Marsannay – Trapet Père & Fils | 95 |
| 2021 Morey Saint Denis – Société du Clos de Tart | 234 |
| 2013 Corton Grand Cru – Clos des Corton – domaine Faiveley | 305 |

Rhône

| | |
|--|-----|
| 2017 Cornas – domaine Guy Farge – Harmonie | 77 |
| 2021 Châteauneuf-du-Pape – Domaine 3 Celliers – Alchimie | 78 |
| 2017 Côte-Rôtie – domaine Garon – Les Triotes | 120 |



WINES

RED WINES

75cl

Bordeaux

| | |
|---|-----|
| 2022 Blaye-cotes de Bordeaux – Château La rose Belle vue | 35 |
| 2020 Grave – Château du Mont | 42 |
| 2018 Haut-Médoc AOP – La Demoiselle d'Haut-Peyrat | 55 |
| 2020 Saint-Estèphe AOP – La coccinelle de Petit Bocq | 65 |
| 2021 Pessac-Leognan – Château Lafont Menaut | 75 |
| 2020 Pomerol AOC – Château Le Gravillot Lalande | 77 |
| 2020 Margaux AOP – Château Haut Breton Larigaudière | 95 |
| 2004 Pomerol – Château Nenin – domaine Delon | 127 |
| 2007 Saint-Emilion – Grand Cru classé – Clos de l'Oratoire | 129 |
| 2011 Saint-Emilion – Grand Cru classé – Château Canon la Gaffelière | 132 |
| 2006 Margaux – 2 nd Cru classé – Château Brane Cantenac | 203 |
| 2011 Pessac-Léognan – Grand Cru classé – Château Pape Clément | 242 |
| 2011 Saint-Julien – Croix de Beaucaillou | 403 |

Grand Sud & Corse

| | |
|--|----|
| 2015 Terrasses du Larzac – Croix Chaptal | 34 |
| 2021 « Les Calcaires » Pic Saint-Loup – Château de Cazeneuve | 54 |
| 2019 Corse, Sartène – domaine Fiumicicoli Bio | 54 |
| 2019 Corse, Sartène – Castellu di Baricci | 54 |
| 2018 Collioure – Clos des Paulilles | 68 |

ROSÉ WINES

75cl

| | |
|--|----|
| 2022 La Coste rosé, Rosé d'une Nuit Bio | 42 |
| 2022 La Vie en Rose, Château Roubine | 50 |
| 2023 Minuty Prestige | 52 |



CHAMPAGNES

BRUT CHAMPAGNES

75cl

| | |
|--|-----|
| Franck Bonville Grand Cru | 90 |
| Pommery Apangage Brut | 96 |
| Baron de Rothschild Brut | 95 |
| Duval-Leroy cuvée des MOF | 95 |
| Pommery Apanage Brut | 96 |
| Veuve Clicquot jaune | 110 |
| Moët & Chandon Impérial | 110 |
| Laurent Perrier Brut | 110 |
| Laurent Perrier Millésimé 2008 | 120 |
| « Dans un premier temps » Extra Brut, Dhondt Grellet | 135 |
| Laurent Perrier Ultra Brut | 140 |
| Laurent Perrier Grand Siècle | 254 |
| Dom Perignon Vintage | 420 |

BLANC DE BLANCS CHAMPAGNES

| | |
|---|-----|
| Baron de Rothschild Blanc de Blancs | 128 |
| « Les Terres fines, Blanc de Blancs » 1 ^{er} Cru, Dhondt Grellet | 145 |
| Ruinart Blanc de blanc | 190 |
| Laurent Perrier Brut Blanc de Blancs | 196 |
| Cramant, Grand Cru, Blanc de Blancs | 230 |
| Amour de Deutz, Blanc de Blancs | 315 |

ROSÉ CHAMPAGNES

| | |
|--|-----|
| L'Incandescent – Rosé de Saignée Verzy Grand cru | 85 |
| Laurent Perrier Rosé | 120 |
| Pommery Apanage Rosé | 120 |
| Gosset Rosé | 140 |
| Thiénot 2010 Cuvée Garance – Blanc de Rouges | 142 |
| Billecart Salmon rosé | 160 |
| Ruinart Rosé | 170 |



WINES, CHAMPAGNES & WATERS

Half bottles of wine 37,5cl

WHITE WINES

| | |
|-------------------------------------|----|
| 2022 Pouilly-Fumé, domaine Veneau | 34 |
| 2022 Chablis, domaine Brocard | 36 |

RED WINES

| | |
|--|----|
| 2021 Mercurey Meix Foulot | 29 |
| 2016 Haut-Médoc AOP – La Demoiselle d'Haut-Peyrat | 34 |
| 2020 Crozes-Hermitage – Michelas St Jemms | 41 |
| 2007 Saint-Julien – Château Léoville Poyferré 2 nd Cru classé | 85 |
| 2004 Pauillac – Château d'Armailhac 5 ^{ème} Grand Cru classé | 85 |

Half bottles of Champagne 37,5cl

| | |
|----------------------|----|
| Pommery Apanage Brut | 60 |
|----------------------|----|

Still waters 50cl 75cl 1L

| | | | |
|----------|---|--|----|
| Vittel | 7 | | 9 |
| Plancoët | 8 | | 10 |

Sparkling waters

| | | | |
|----------------------|---|----|---|
| Perrier fines bulles | | | 9 |
| San Pellegrino | 7 | | 9 |
| Châteldon | | 11 | |



WINES & CHAMPAGNES BY THE GLASS

Selection of wines by the glass 15cl

WHITE WINES

| | |
|---|----|
| Graves AOP – Château Villa Bel Air | 11 |
| Arbois, domaine Fumey Chatelain | 11 |
| Pouilly-Fumé, domaine Veneau | 12 |
| Chablis, domaine Brocard | 13 |
| Châteauneuf-du-Pape, domaine Père Caboché | 14 |

RED WINES

| | |
|--|----|
| Haut-Médoc – La Demoiselle d'Haut-Peyrat | 14 |
| Corbière, domaine de la Cendrillon – Inédite | 11 |
| Crozes-Hermitage – Signature St Jemms Bio | 12 |

ROSÉ WINES

| | |
|--|----|
| Rosé d'une Nuit, Château La Coste Bio | 9 |
| La Vie en Rose, Château Roubine | 11 |
| Minuty Prestige | 14 |

CHAMPAGNES

| | |
|----------------------|-------------|
| | 12cl |
| Pommery Apanage Brut | 21 |
| Pommery Apanage Rosé | 27 |

