



# Cures Marines

TROUVILLE / SUR / MER

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MGALLERY  
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,

Nadège Colombel – Assistant F&B manager,

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

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## 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

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## 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



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# 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

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## CHEESES

Selection of Normandy cheeses from Maison Borniambuc · 15

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## 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



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## 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 <sup>er</sup> 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 <sup>er</sup> Cru classé 1855	171
2006   Sauternes – Château Suduiraut 1 <sup>er</sup> Cru classé	248

### Loire

2018   Sauvignon blanc – Alchimie domaine de Terres Blanches	39
2018   Coteaux de l'Aubance – Le Morinière – Bois Brinçon <b>Bio</b>	45
2022   Pouilly Fumé – domaine Veneau	50
2018   Coteaux du Layon – Les Varennes – Bois Brinçon <b>Bio</b>	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

## RED WINES 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
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### Bourgogne

2017   Macon-Mancey – domaine Dupuis	40
2021   Mercurey Meix Foulot	60
2017   Beaune Cent-Vignes – Beaune 1 <sup>er</sup> 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 <sup>nd</sup> 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 <b>Bio</b>	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 <b>Bio</b>	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 <sup>er</sup> 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 <sup>nd</sup> Cru classé	85
2004   Pauillac – Château d'Armailhac 5 <sup>ème</sup> Grand Cru classé	85

## Half bottles of Champagne 37,5cl

Pommery Apanage Brut	60
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## 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

Pommery Apanage Brut	21
Pommery Apanage Rosé	27

## Non-alcoholic wine selection 12cl      75cl

Non-alcoholic rosé – <i>Nooh by La Coste</i>	8	36
Non-alcoholic sparkling wine – <i>French Bloom</i>	11	54

