

RESTAURANT



REST'O

ZENITH

Autumn menu

For reservations, please call 02 31 50 51 80



Starters

Butternut Squash Velouté — €5.90

with toasted hazelnuts

Provençal-Style King Prawns — €6.90

Mini Baked Camembert with Honey — €9.0

baby potatoes and toast

Beetroot Carpaccio — €5.90

goat's cheese and pine nuts

Fish dishes

Cod Loin with Beurre Blanc — €16.90

pan-fried vegetables, baby potatoes

Salmon Fillet — €16.90

pan-fried vegetables, baby potatoes

Fish & Chips — €13.90

Meat dishes



Caen-Style Tripe — €17.90

steamed potatoes or fries

Beef Flank Steak, VBF 180g — €14.90

pepper sauce or Camembert sauce, fries, salad

Chicken* Supreme with Cider — €13.90

cream sauce, baby potatoes

Pork Ribs* — €14.90

marinated-barbecue, fries

Beef Burger, VBF 125g — €15.90

cheddar sauce, bacon, salad, fries

Vegetarian options

Butternut Squash Linguine — €13.90

Parmesan, pine nuts ; add burrata +€4

Plant-Based Burger — €15.90

cheddar sauce, salad, fries

*All our pork, lamb, and poultry meat is of EU origin.



Desserts

Chocolate Fondant — €6.90

vanilla ice cream

Chocolate Mousse — €5.90

French Toast Brioche — €5.90

choice of one scoop of ice cream

Autumn Dessert Glass — €5.90

apple, caramel, light vanilla cream, crumble

Coffee & Sweet treats — €7.50

Kids Menu - €11.90

Fruit Syrup with Water

Beef Patty & Fries

OR Chicken Nuggets & Fries

Homemade Chocolate Mousse

OR Choice of one scoop of ice cream



Aperitifs

Kir white wine 12 cl - €3.90 Kir Normand 12 cl - €4.90

blackcurrant, blackberry, peach or raspberry

Martini bianco / Martini rosso 6 cl - €5.50

Prosecco 12,5 cl - €6.50

Porto 6 cl - €4.50

Pommeau de Normandie 6 cl - €4.50

Americano 12 cl - €8.0

Ricard 2 cl - €3.50

Whiskey Jack Daniel's / Clan Campbell 4 cl - €7.50

Whiskey Aberlour 4 cl - 8,0€

Rhum Havana / Gin Gibson / Vodka Eristoff 4cl
- €6.50

Soft drink supplement - +€2 (tonic, coca-cola, limonade)

Beers & Ciders

Baie du Mont St Michel

25 cl - €4.10

50 cl - €7.80

Desperados 33 cl - €5.50

1664 00% 33 cl - €4.0

Thorgoule - €5.50

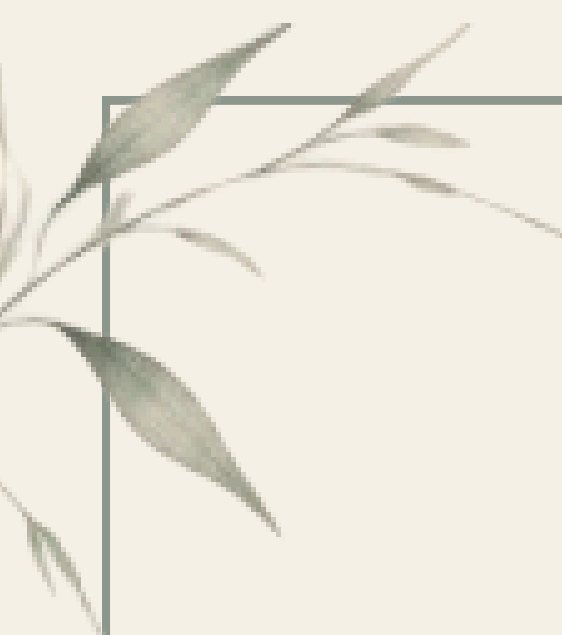
IPA 33 cl

Ambrée 33 cl

Cidre La Ferme de Billy

12cl - €5.0

75cl - €15.0



Softs

Fruit syrup with water 25 cl - €2.50

Diabolo 25 cl - €3.50

mint, strawberry, grenadine, peach or cherry

Fruit juice 20 cl - €3.50

orange, apple, pineapple or tomato

Coca-Cola / Coca-Cola Zéro 33 cl - €3.80

Perrier 33 cl - €3.80

Limonade 25 cl - €3.80

Fuzetea, Fanta 33 cl - €3.80

Schweppes citrus/tonic 33 cl - €3.80

Plancoët / St Pellegrino 50 cl - €4.0 1L - €6.0

Mocktails - €7

Virgin Mojito

mint, lime, sugar syrup, sparkling water

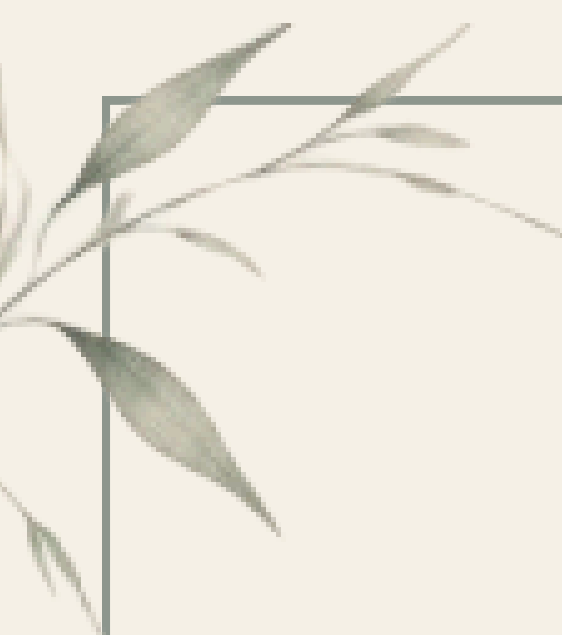
Add raspberry, strawberry or passion fruit +€1

Virgin Berry Passion

*cranberry juice, strawberry purée, passion fruit purée, lime,
sparkling water*

Virgin Sunset

pineapple, orange, lime, grenadine syrup



Cocktails - €9

Mojito

amber rum, mint, lime, sugar syrup, sparkling water
Add raspberry, strawberry or passion fruit +€1

Spritz

Aperol / Campari / Limoncello / St-Germain
Prosecco, sparkling water

Bloody Mary

vodka, tomato juice, Tabasco, celery salt, Worcestershire
sauce

Our Mules

Moscow (*vodka, lime, cane sugar, ginger beer*)

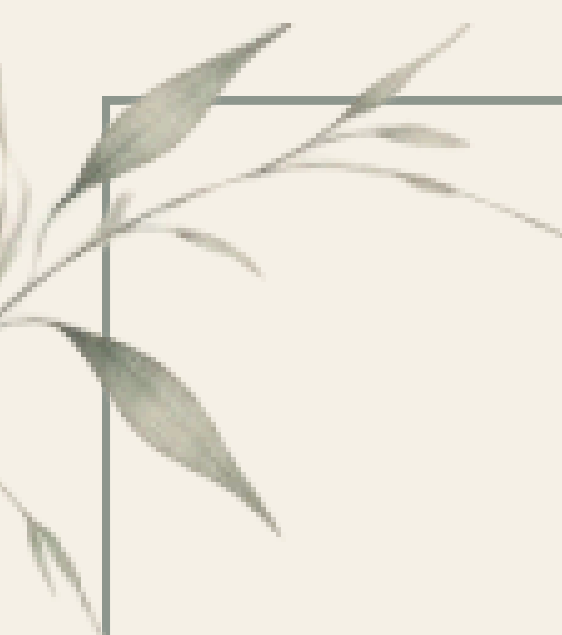
London (*gin, lime, cane sugar, ginger beer*)

Caribbean (*rum, lime, cane sugar, ginger beer*)

Mexican (*tequila, lime, cane sugar, ginger beer*)

Cocktail of the Moment

Check our chalkboards !



Digestifs - 3 cl

Diplomático — €9.0

Maison Gauthier Cognac — €7.50

Calvados — €7.50

Baileys — €6.50

Get 31 or Get 27 — €6.50

Menthe-Pastille — €6.50

Limoncello — €6.50

Hot Drinks

Espresso / Decaf — €2.30

Double Espresso / Decaf — €3.50

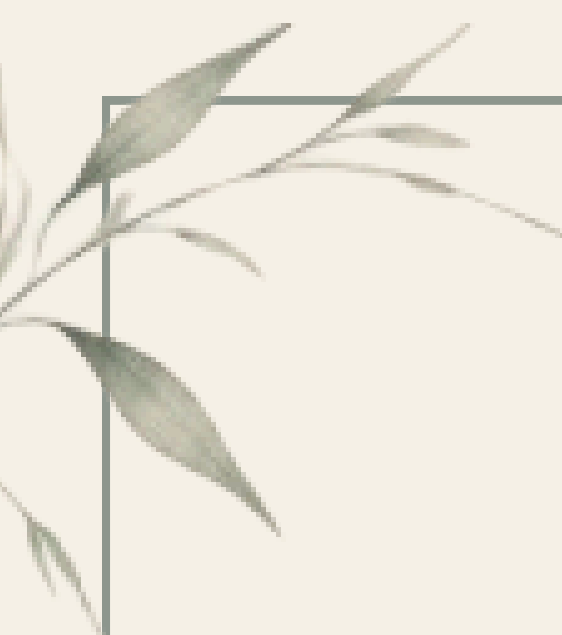
Americano / Decaf — €2.30

Café Crème — €3.50

Tea / Herbal Tea — €3.50

Hot Chocolate — €4.00

Cappuccino — €4.50



Set Menus

€18.90

STARTER OF THE DAY

+

MAIN COURSE OF THE DAY

(Main course only: €13.90)

OR

MAIN COURSE OF THE DAY

+

DESSERT OF THE DAY

Full Set Menu

€23.90

STARTER OF THE DAY

+ MAIN COURSE OF THE DAY

+ DESSERT OF THE DAY

