



Le Liberty

Menu



Meet the Chef

Chef Jacques Roulland is a true Norman. During his apprenticeship at the Ecole Mederic in Paris he promised himself that one day he would return to Normandy and in particular back to the Cotentin.

He worked in several Parisian gastronomic restaurants before becoming the top chef in his first restaurant in Montmartre.

12 years later he fulfilled his dreams and opened the Liberty restaurant on the 13th May 2013.

Since then, he has been sharing his passion and research by creating new dishes with innovative flavours from all over the world.

At the Liberty restaurant the Chef and his team invite you on a culinary journey, take your time to look through the menu and we will be right there for you to help make this experience even more pleasurable.

CHEF'S SPECIAL RECOMMENDATIONS

Our favourite dishes

SOLE MEUNIÈRE 48€00
with boiled potatoes

LOBSTER BURGER 48€00
with sweet potato chips

THE LIBERTY GIFT CARD *Le Liberty*

A dinner for two, with friends or your family, why not treat them to a gift card to use in our restaurant ?
Ask our team for more details.



SEAFOOD

Our oysters are supplied by the company "Hélie" based in Saint-Vaast-La-Hougue The lobsters and crabs are fished by PRELEV'MAR in Gonneville.

SEAFOOD PLATTERS

LE NORMANDY seafood platter (for one person) - **60 €**

½ crab, 6 oysters, 4 langoustines, 10 whelks,
8 prawns, 3 littleneck clams

LE CHERBOURG seafood platter (for 2 people) - **120 €**

1 crab, 12 oysters, 8 langoustines, 20 whelks,
16 prawns, 6 littleneck clams

LE LIBERTY seafood platter (for 2 people) - **180 €**

ONLY AVAILABLE ON ORDER

1 lobster, 1 crab, 12 oysters, 8 langoustines, 20 whelks,
16 prawns, 6 littleneck clams

OYSTERS

Size 3 from Saint-Vaast-la-Hougue

6 oysters - **15 €**

9 oysters - **22 €**

12 oysters - **28 €**

PLATES OF SEAFOOD

12 whelks with mayonnaise - **14 €**

6 prawns with mayonnaise - **14 €**

12 prawns with mayonnaise - **22 €**

6 langoustines with mayonnaise - **18 €**

12 langoustines with mayonnaise - **26 €**

Whole crab with mayonnaise - **26 €**

À LA CARTE

STARTERS

Soft boiled egg served with snails and creamy garlic butter sauce **18€**

Cream of cucumber with seared langoustines **18€**

Cockerel comb and kidneys with gambas and morels in a bun **18€**

Veal tartare with wasabi and black sesame ice cream from Osaka **18€**

Homemade foie gras with smoked duck breast and chutney **20€**

DESSERTS

Guava velouté with rum, coconut, and lime sorbet **12€**

Cheese platter with green salad and jam **12€**

Camembert with green salad and jam **12€**

These cheeses are made at La Ferme des Bouilles de Cauquigny

3 Homemade profiteroles **13€**

Exotic shell surprise (caramelized mango, lime ice cream, and red fruit coulis with verbena) **13€**

Ice cream (3€ per scoop, choice of flavours): vanilla, chocolate, strawberry, salted butter caramel, Sicilian pistachio, gingerbread, mint with chocolate chips, amber rum and golden raisins, fine lavender from the Alps of Haute Provence, Madagascar banana with salted butter caramel pieces, stracciatella with chocolate coulis, coconut with coconut milk, amarena with sour cherry coulis, lemon with basil, cider caramelized apple sorbet, Williams pear sorbet (+ homemade whipped cream supplement 2€).

MAINS COURSES

Cod with red pepper cream and aubergine caviar **30€**

Fricassee of kidneys and veal sweetbreads with Pommeau liqueur and vegetables **30€**

Monkfish tournedos with smoked ham, celery mousseline with caramelized apples **32€**

Duck breast with mango and mashed potatoes **32€**

Seafood sauerkraut with beurre blanc sauce (fish according to availability) **32€**

Beef fillet, confit tomatoes, pesto, toasted pine nuts, and mozzarella cromesquis **34€**

STARTERS choice of one (à la carte 12€)

Grapefruit and organic prawns on a bed of salad

Salmon rillettes with green pepper, gravlax and chive cream

Homemade fish soup

Fine tart with caramelized apples, chitterling sausage, and Camembert

Fricassée of prawns with Kari-Goss and mashed red beans

MAIN COURSES choice of one (à la carte 20€)

M

Slow-cooked pork tenderloin with nuoc man caramel sauce, sweet potato mousseline with coriander

Rump steak with Camembert or pepper sauce, baby potatoes, and seasonal vegetables

E

Hake fillet Basquaise with sauce vierge served with creamed cauliflower and lime

Skate wing with Camembert and vegetables

N

Red gurnard with coconut curry sauce and slow-cooked vegetables with banana

U

DESSERTS choice of one (à la carte 11€)

to be ordered at the beginning of the meal

Salted butter caramel mille-feuille with vanilla mousseline

Sparkling strawberry soup with basil and lemon-basil ice cream

Fresh fruit salad with Skyr from La Ferme des Bouilles de Cauquigny

Rhubarb and strawberry with mascarpone and fromage blanc

Shortbread with orange cream and chocolate mousse

Ice cream (3€ per scoop, choice of flavours): vanilla, chocolate, strawberry, salted butter caramel, Sicilian pistachio, gingerbread, mint with chocolate chips, amber rum and golden raisins, fine lavender from the Alps of Haute Provence, Madagascar banana with salted butter caramel pieces, stracciatella with chocolate coulis, coconut with coconut milk, amarena with sour cherry coulis, lemon with basil, cider caramelized apple sorbet, Williams pear sorbet (+homemade whipped cream supplement 2€).

35 €

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CHILDREN'S MENU (under 8s)

12€ Drink, main course and dessert

DRINK

Fruit cordial

MAIN COURSE

Beefburger or salmon with chips

DESSERT

Elephant ice cream tub (vanilla) or
Cow ice-cream tub (vanilla) or
Lion ice-cream tub (chocolate)

VEGETARIAN

35€ Starter, main course and dessert

STARTER (à la carte 12€)

Cream of cucumber and cheese from the Bouilles de
Cauquigny farm

MAIN COURSE (à la carte 20€)

Liberty Burger (vegetable and spice patty, with onion
confit and stir fried cucumber)

CHOICE OF DESSERTS (à la carte 11€)

to be ordered at the beginning of the meal

the same desserts as on the 35€ menu