

ArchiDona



Menus

17 rue Gémare – 14000 Caen
Phone : + 33 (0)2 31 85 30 30 - Fax. : +33 (0)2 31 85 27 80
Contact@ArchiDona.fr

www.ArchiDona.fr

Restaurant Menus

(changes with the seasons & the Chef's ideas)



Meals for 12 people or less

For 8 people or more, we will ask you, as possible as it is, to give us your dishes choice in advance in order to improve the service et to limitate waiting time between each dish.

IDEE DU MIDI

For lunch – From Tuesday to Friday

Starter + main dish or main dish + dessert : 16 €

Starter, main dish, dessert : 20 €

Hot & Crispy camembert, candied onions & cider perfumed with caramel

Spicy shrimp tartar with Mascarpone

Starter of the day



Beef , smashed potatoes with walnut oil

Fillet of coal fish, butter perfumed with lemon & herbs, risotto

Suggestion of the day



Cheese from Normandy & green salad

Coconut in a creamy way, “cloud” of Coco and sherbet

Soft caramel cake with cocoa sauce

Chef’s specialty

ArchieD'ora

LA TENTATION

Starter + main dish or main dish + dessert : 22 €

Starter, main dish, dessert : 28 €

Scampi bisque, salmon tartar with orange

Mussels, Mix & Match of mascarpone and spicy tomato, balsamic mousse

Tomato tartar, olives & anchovies, tomato and basil spuma

10 €



Roasted sea bream, smashed Jerusalem artichoke perfumed with coconut milk,
Tonka bean sauce

Poultry stuffed with apple & mint, tender endives

Stuffed rabbit, & potatoes

18 €



Apples in a Tatin way & Nougat ice cream

Coconut in a creamy way, "cloud" of Coco and sherbet

Soft caramel cake with cocoa sauce

Chocolate brownie, chocolate in a cloudy way & cocoa sauce

Poached peer with crumble

Two chocolate waffles, chocolate sauce, mint cream

Chef's specialty

8,50 €

Archie Diner

LA SEDUCTION

- 37 € -

Home made foie gras cooked in Tariquet, chutney of fig & red wine

Crispy shrimps, ginger and small vegetables

Fried scallop & pumpkin velvety, double cream with cumin

15 €

Fried calf, Shallots & honey, Balsamic sauce

Roasted lamb, spicy potatoes, Green tea juice

Roasted fillet of Bass, Risotto of celery, Sauce perfumed with lavender

20 €

Cheese from Normandy & green salad

6 €

Apples in a Tatin way & Nougat ice cream

Coconut in a creamy way, "cloud" of Coco and sherbet

Soft caramel cake with cocoa sauce

Chocolate brownie, chocolate in a cloudy way & cocoa sauce

Poached peer with crumble

Two chocolate waffles, chocolate sauce, mint cream

Chef's specialty

8,50 €

Avec Tariquet

L'EMOTION

- 49 € -

Foie gras, pear crumble & port wine sauce
Skewer of langoustines, stuffed with risotto & crab
Mille-feuille of crab perfumed with Espelette chili, velouté of peas

18 €



Fried Breton lobster, vegetables, lobster cream*
Sweetbread braised with anise, carrot mousse & fennel
Fried beef, Foie gras, potatoes and risotto of ceps

25 €



Cheese from Normandy & green salad

6 €



Apples in a Tatin way & Nougat ice cream
Coconut in a creamy way, "cloud" of Coco and sherbet
Soft caramel cake & cocoa sauce
Chocolate brownie, chocolate in a cloudy way & cocoa sauce
Poached peer with crumble
Two chocolate waffles, chocolate sauce, mint cream
Chef's speciality

8,50 €

* 400g - 15 € supplement

**For receptions
& banquets**
(Custom quotes on request)



Meals from 20 people

Available in « Banquets & Receptions » brochure

Only one choice of Menu & dishes for all of your guests

***We thank you to contact us for special occasions**

Archidona

Buffets & Cocktails



**From 20 people
On request**

Architectura

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