

WHERE DO OUR PRODUCTS COME FROM?



Les Tourelles is sensitive to its environment and to sustainable development, highlights short circuit supply from producers, that our chef and his team cook for the pleasure of its customers.

Bay herbs : Leprêtre, Le Crotoy

Mussels « Bouchot » and Shells : Ferment, Le Crotoy – PRF, Boulogne-sur-Mer –

Seafoods : PRF, Boulogne-sur-Mer Vent d'Ouest, Quetteville-sur-Seine

Fishes : Macquet, Le Crotoy (pêche artisanale) - Le P'tit Jérémy, Morlay (pêche artisanale) - PRF, Boulogne-sur-Mer

Snails of Marquenterre : Bremer, Saint-Quentin-en-Tourmont

Pré-Salé Lam : Lagache, Friaucourt – Sauvage, Feuquières-en-Vimeu

Meat, Poultry, Prey : Comptoir du Frais, Verneuil-en-Hallate – Lagache, Friaucourt – Sauvage, Feuquières-en-Vimeu – Picardie Volailles, Rue

Bio vegetables : Ferme de la Morette, Ponthoile

Fruits & vegetables : Mariette, Vironchaux – Abbeville Primeurs, Abbeville – La Ferme du Muret, Quend – Mathieu Vermes, Saint Riquier

Potato : Maison Bayard, Laucourt

Bay Saffron : Poupart, Ponthoile

Organic aromatic plants : Florixir, Buigny-lès-Gamaches

Cheese : Leviel, Montcavrel – Fromagerie du Crotoy, Le Crotoy

Bread and « Gâteau battu » : Fréville, Saint-Valery-sur-Somme

Flour : Moulin Riquier, Cahon-Gouy

Butter : Maillard, Campigneulles-les-Petites

Eggs : Comptoir du Frais, Verneuil-en-Hallate

Jams : Defacque, Vismes-au-Val

Sea buckthorn berries jam : Le Temps des Mets, Abbeville

Bay honey : Mancaux, Saint-Valery-sur-Somme - Aux Jardins de Laurette, Saint-Ouen



Seasonal shes for responsible and sustainable sheries

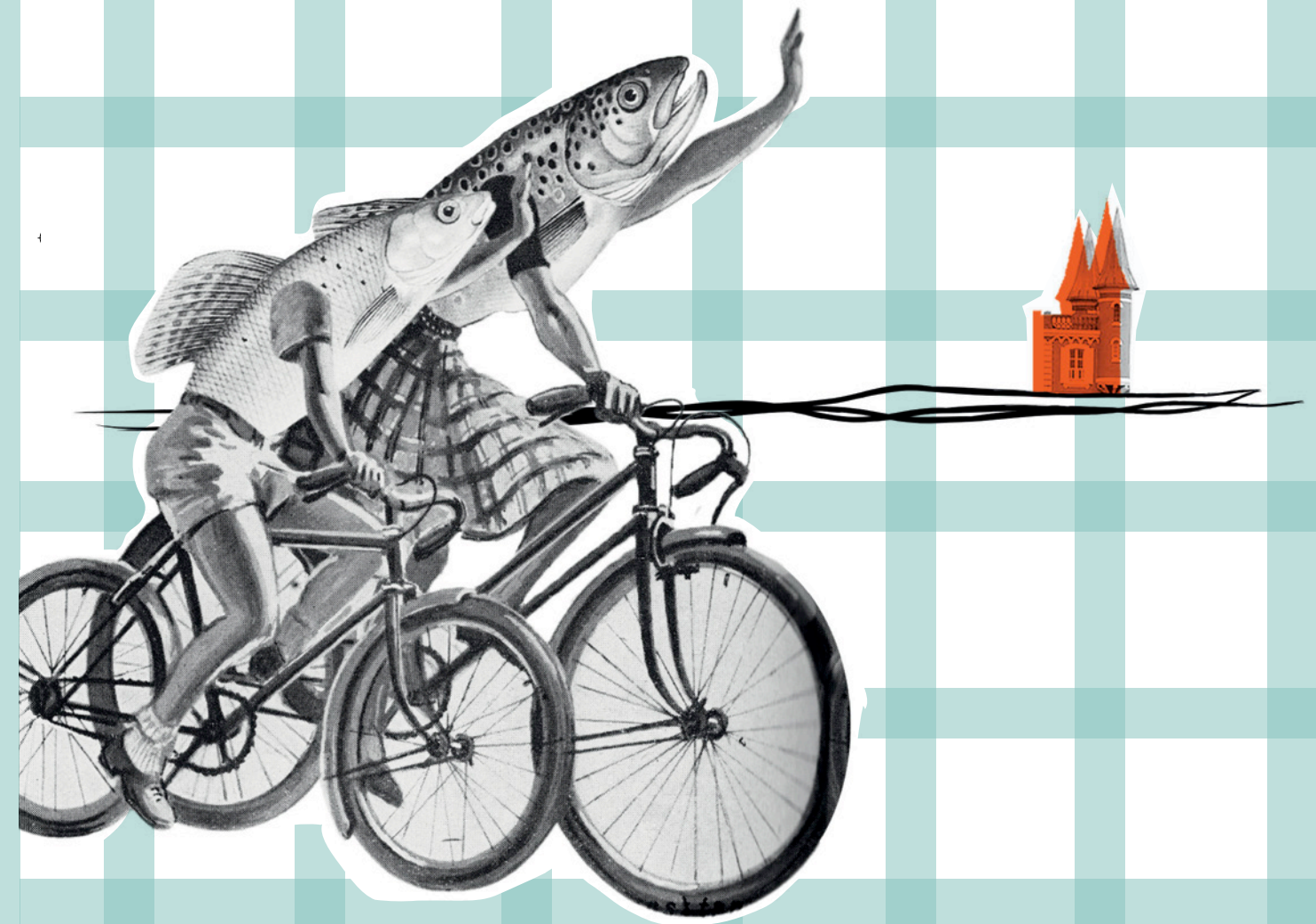
Restaurant
locavore



Filtred water CASTALIE, at or sparkling, is o ered during your meal.

LES TOURELLES

BISTRONOMIC CUISINE, LOCAL AND SEASONAL



The restaurant welcomes you in 2 dining rooms, sea view or garden side, with terrace in season, every days, lunch and dinner, 12am – 2pm (w.e. 2.30pm) and 7pm to 9pm (w.e. 22pm). Recommended reservation.

In summer, discover our Brasserie and Seafood card for lunch, served on our terrace with panoramic view on the Bay of Somme.

Our Bar card is proposed in the lounge and on terrace in season all day long.

THE CLASSICS

Soup locavore of our truck farmers ✓	12€
Dairy Goat cheese from Montcavrel farm , roasted with honey and seasonal salad	14€
Fish soup with garlic bread and homemade « rouille » sauce	11€
Shrimps croquettes and seasonal salad	16€
12 Marquenterre Snails	16€
Mussels Mariniere	16€
Mussels in cream	16,5€
Seasonal vegetables wok with salt and smoked pepper ✓	16€

PLANCHA COOK

Filet of beef, Blonde d'Aquitaine (about 200g)	26€
Duck breast, from Sud-Ouest	19€
Entire sea bream, French	23€

These dishes are accompanied with local vegetables and with potatoes from « maison Bayard » at Laucourt, « Baratte » butter

BLACKBOARD

DAILY SUGGESTIONS & LOCAVORE DISHES

CHILDREN MENU 10€

Fisherman terrine <i>or</i> Assorted raw vegetables
Daily fish <i>or</i> poultry (choice of garnish : vegetables <i>or</i> French fries) <i>or</i> Plate of mussels, French fries
Cottage cheese <i>or</i> Icecream cone

SHELLFISH AND CRUSTACEANS

6 oysters n°2 from Normandy	18€
9 oysters n°2 from Normandy	26€
12 oysters n°2 from Normandy	33€
Gray schrimps	16€
Whelk	12€
Crab	17€
Scampis	19€
½ lobster from britany « façon Bellevue »day price
Sea food plate (Gray schrimps, whelk, mussels, scampis, 3 oysters)	30€
Sea food platter (Gray schrimps, whelk, mussels, scampis, 4 oysters, ½ crab)	42€
Royal sea food platter for 2 person (Gary schrimps, Whelk, mussels, scampis, 8 oysters, 1 crab, 1 lobster)	99€

CHEESES

Choice of local cheeses, and seasonal salade	10€
Cottage cheese faisselle, from local farm, fresh herbs with organic olive oil	6.5€

ICE CREAM AND SORBETS

Stéphane Vindret, Maître Artisan Glacier

Le Colonel - lemon sorbet and Vodka	8,5€
The tourelles ice cream sundae	8,5€
La Dame blanche - 3 scoops of vanilla ice cream, hot chocolate and whipped cream	7,5€
Café liégeois - 3 scoops of coffee ice cream, cold espresso and whipped cream	7,5€
A choice of 2 scoops	3,7€
A choice of 3 scoops	6€
Choice of flavour : Ice cream, Bourbon vanilla, chocolate, coffee, salted butter caramel, milk jam	
Sorbets : apple, lemon, pear, mango, passionfruit	

SEASONAL MENU

The Menu at 31€ Choice starter - main courses and dessert

STARTER

Soup	13€
Seasonal locavore with low temperature egg	
Dairy goat cheese	13€
From Montcarvel farm, roasted and smoked bacon	
Crisp Molds	13€
With chorizo and « tomme au foin » cheese	
Plate of smoked fish	(suppl.1.50€) 16€
From our fish hall and sour cream with fresh herb	

MAIN COURSES

(accompanied with roasted local vegetables)	
« Pré-Salé » Lamb ribs from bay of Somme	(suppl.1.50€) 24€
With thyme juice, rosemary and smock garlic	
Supreme of poultry	21€
Confit with beer	
« Saint Jacques »	22€
With shellfish cream and organic vegetables	
Colet	20€
In crust of seaweeds, confit tomatoes and vegetables with organic oil	

DESSERTS

Cottage cheese	6,5€
Local parfum with sea buckthorn jelly	
Apple pie	9€
With cinnamon and farm thick cream	
Chocolate cake	9€
With olive oil « edition limited intense »	
Les Tourelles gourmet plate	(suppl.1.50€) 10€

Our dishes are prepared at the request with fresh products, thank you for your understanding in case of expectation or of possible break.

VAT and inclusive of service.

For long term stays with children and/ or in half board, the head chef can vary your menus.

*Eat 5 vegetables and fruits daily
www.mangerbouger.fr*

*Maître
Restaurateur*

