

Welcome Hours

The restaurant is open from Tuesday lunchtime to Saturday evening, the arrival times are as follows:

Lunchtime from 12:00 PM to 1:30 PM

Evening from 7:00 PM to 9:30 PM

Closed Sunday and Monday

However, an arrival beyond these times (1:30 PM for lunch and 9:30 PM for dinner) is possible with prior agreement from management, at the time of reservation.

If the case arises, any delay beyond 30 minutes without prior notification will result in the loss of the reservation.

Some of our dishes require a longer or shorter preparation time. Please be patient, and if you are in a rush, please do not hesitate to inform us upon your arrival.

For any food allergy, please remember to inform us; we have a detailed list of allergens in our menu, available upon request.

In order to protect the tranquility of our neighbors, we are convinced that you will make it a point of honor, with all your social graces, to avoid any untimely noise nuisance when leaving. Please be kind, and express your joy and good mood within our walls, thank you.

We remind you that in accordance with legislation, no change is given on restaurant vouchers.

We wish you a pleasant meal.
The team of La Fontaine Fleurie

On your Birthday : 50% off food

(upon presentation of your ID card, if possible before the bill is printed, valid for you only)

Net prices including all taxes in Euros - Any change may incur a supplement

Aperitifs

		€
RICARD or PERNOD	5 cl	6,00
MARTINI red or white	5 cl	5,00
MUSCAT de Rivesaltes	5 cl	5,00
PORTO	5 cl	5,00
MARSALA Almond	5 cl	5,00
FLOC DE GASCOGNE grape juice and Armagnac aperitif	5 cl	5,00
MUSCAT - PEACH	5 cl	5,00
Whisky GRANT'S	4 cl	5.50
Whisky GRANT'S Baby	2 cl	3.80
Whisky PADDY Ireland	5 cl	7.10
Whisky ABERLOUR pure malt 10 years	5 cl	8.00
Whisky TALISKER pure malt 10 years	5 cl	11.20
Whisky OBAN pure malt 14 years	5 cl	11.70
Whiskey Jack Daniel's	5 cl	7.80
BOURBON	5 cl	6.90

Bubbles

CHAMPAGNE (our selection)	per glass	12 cl	8.30
	per bottle	75 cl	42.00
MONLUC BRUT Château Monluc	per glass	12 cl	5.50
Traditional Champagne method at Château Monluc, per bottle 75 cl 25.20			
the only one practiced in the Armagnac zone.			

Beers

On Tap	LEFFE	Belgian abbey blonde beer	25 cl	4.60
Bottled Beer	FOLIE DOUCE	Norman craft blonde beer	33 cl	
		Brasserie de Sutter, in Gisors		6.10

Ask for our beer of the moment !!!

Beers

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.

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Les Cocktails

		£
WHISKY COCA	4 cl, coca	6.80
WHISKY ORANGE	4 cl, orange	6.80
MALIBU ORANGE	5 cl, orange	6.80
VODKA ORANGE	5 cl, orange	6.80
GIN TONIC	5 cl, Schweppes	6.80
AMERICANO	house recipe, per glass	7.60
SANGRIA	house recipe, per glass	5.60
MARTINI GIN	8 cl	6.80
PUNCH : Planter or Ti Punch	house recipe, per glass	6.10
KIR white wine	choice : blackcurrant, peach, blackberry, strawberry, raspberry, violet	5.00
KIR WITH BRUT MONLUC	with Wild Wine 12 cl	5.60
KIR ROYAL	with Champagne 12 cl	9.00
POUSSE-RAPIÈRE	Brut Monluc, Armagnac orange liqueur	8.30

An original idea with the aperitif :

WHITE PIZZA

OLIVE OIL , CHEESE , OREGANO

£6.50 for 3-4 pers. (keeping original price)

£4.50 for 1-2 pers.

Soft Drinks (Les Boissons sans alcool)

Coca-Cola, Coca-Cola Zero, Coca-Cola Cherry, Meuh-Cola	33 cl	3.40
Orangina	25 cl	3.40
Perrier	25 cl	3.40
Schweppes, Schweppes Agrumes, LiMeuhnade	20 cl	3.40
Limonade (Lemonade)	20 cl	2.90
FRUIT JUICES : orange, pineapple, mango, apricot, apple	20 cl	2.60
FRUIT JUICE COCKTAIL (non-alcoholic)	25 cl	5.40
Cordial water (Sirops à l'eau) : mint, strawberry, grenadine, peach, lemon, orgeat, violet	20 cl	2.60
DIABOLO : limonade + syrup	20 cl	3.10

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Red wines

		75 cl €	37.5 cl €
BOURGUEIL	Domaine des Chesnaies	21,60	13,20
SANCERRE RED	Domaine Reverdy	34,10	18,60
SAUMUR-CHAMPIGNY	Domaine de la Bonnelière	24,50	
HAUTES CÔTES DE NUITS	Cuvée des dames de Vergy		29,90
BORDEAUX	Château Castenet	18,80	
BLAYE CÔTES DE BORDEAUX	Château La Rose Bellevue	12,30	12,30
MÉDOC CRU BOURGEOIS	Château Carcanieux	37,50	
SAINT-ÉMILION	Château Barberousse	37,20	
CÔTES DE BOURG	Château Montaigut	23,00	13,60
CAHORS	Château La Coustarelle	23,30	
MADIRAN	Cru du Paradis aged in oak barrels	23,40	
CABERNET-SAUVIGNON CÔTES DE GASCogne	Domaine des Cassagnoles	19,10	
TANNAT OAK BARREL CÔTES DE GASCogne	Domaine des Cassagnoles	23,10	
CÔTES DU RHÔNE	Domaine de Verquière	13.10	13,10
CHÂTEAUNEUF-DU-PAPE	La Bastide St-Dominique	79.00	

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White Wines

	75 cl €	37.5 cl €
Gros Manseng Sec (Dry) - Côtes de Gascogne.... Domaine des Cassagnoles	19.60	19.60
Sancerre..... Domaine Reverdy	34.10	18.60
Gros Manseng M�dium (Medium) - C�tes de Gascogne... Ch�teau Monluc	21.00	21.00

Ros  Wines

	75 cl €	37.5 cl 50cl
C�tes de Provence..... Ch�teau Saint-Julien	23.10	17.40 (50cl)
Sancerre..... Domaine Reverdy	34.10	18.60
�clat de Tannat Ros� - C�tes de Gascogne..... Domaine des Cassagnoles	19.10	19.10

Our Selection of C tes de Gascogne

		€
Red, ros�, dry white, medium white wine....	Glass (Le verre).....12.5 cl	3.50
	Pitcher 25 cl (Pichet 25 cl) 25 cl	6.70
	Pitcher 50 cl (Pichet 50 cl) 50 cl	10.80
Normandy Cider (CIDRE de Normandie).....	Pitcher 25 cl..... 25 cl	4.40
	Pitcher 50 cl..... 50 cl	7.70
	Bottle 75 cl (La bouteille 75 cl) 75 cl	11.20

THE WATERS (LES EAUX)

Vittel.....	1 L	4.90
	1/2 L	4.10
San Pellegrino.....	1 L	6.50
	1/2 L	4.90
Eau de Perrier, Evian.....	1 L	6.30

Our Wood-Fired Pizzas

	€
STAGIONI : TOMATO, CHEESE, MUSHROOMS, PEPPERS, FRESH TOMATO	14.90
NAPOLITAINE : TOMATO, CHEESE, OLIVES, CAPERS, ANCHOVIES	13.00
BOLOGNAISE : TOMATO, CHEESE, HOMEMADE BOLOGNESE MEAT, EGG	14.90
PAESANA : TOMATO, CHEESE, SMOKED BACON, EGG	14.90
MARINARA : TOMATO, CHEESE, SEAFOOD, GARLIC, OLIVE OIL	15.80
OIGNONS (ONIONS) : TOMATO, CHEESE, ONIONS, COUNTRY HAM, EGG	15.80
IMPÉRIALE : FRESH CREAM, CHEESE, HOMEMADE SMOKED SALMON (PUFFED PIZZA, TOPPED WITH TOMATO SAUCE)	18.30
NORMANDE : FRESH CREAM, CHEESE, SMOKED BACON, MUSHROOMS, ANDOUILLE SAUSAGE, CALVADOS* (PUFFED PIZZA, TOPPED WITH TOMATO SAUCE)	17.20
VESUVIO : TOMATO, CHEESE, SEAFOOD, SMOKED SALMON, FLAMBÉ	17.20
GASCONNE : TOMATO, CHEESE, MUSHROOMS, COUNTRY HAM, SAUCISSON, COPPA	17.10
FERMIÈRE : FRESH CREAM, CHEESE, HAM, MUSHROOMS	14.90
LARZAC : FRESH CREAM, CHEESE, ROQUEFORT	16.10
CALZONE : FRESH CREAM, CHEESE, HAM, MUSHROOMS (PUFFED PIZZA, TOPPED WITH TOMATO SAUCE)	15.00
REGINA : TOMATO, CHEESE, HAM, MUSHROOMS	13.70
MARGUERITE (MARGHERITA) : TOMATO, CHEESE	10.80
BOCCA LEONE : TOMATO, CHEESE, COUNTRY HAM, GOAT CHEESE	17.40
CATALANE : TOMATO, CHEESE, SPANISH CHORIZO, PEPPERS, ONIONS, EGG	17.40
GERSOISE : FRESH CREAM, CHEESE, DUCK BREAST, FOIE GRAS	25.40
QUATRE FROMAGES (FOUR CHEESES) : TOMATO, CHEESES	18.30
½ GERSOISE	14.30
TARTIFLETTE : FRESH CREAM, CHEESE, ONIONS, LARDONS, POTATOES, REBLOCHON	18.00
PIZZA TO ORDER (SUR MESURES) : TOMATO (OR FRESH CREAM), CHEESE + 3 INGREDIENTS OF YOUR CHOICE (SUPPLEMENT OF €4 FOR ONE OF THE FOLLOWING PRODUCTS: DUCK BREAST OR FOIE GRAS OR SCALLOPS)	19.30
HAVRAISE (FROM OCTOBER TO MAY) : FRESH CREAM, CHEESE, SCALLOPS, SEAFOOD, MUSHROOMS	25.40
CHEF : TOMATO, CHEESE, HAM, SPANISH CHORIZO, MUSHROOMS, PEPPERS, ANCHOVIES, OREGANO, GRATED CHEESE, OLIVES	22.00
THE PIZZA OF THE MOMENT (LA PIZZA DU MOMENT) : ASK FOR INGREDIENTS	16.90
L'ESCARGOLADE : TOMATO, CHEESE, SNAILS (DOZEN), GARLIC/PARSLEY BUTTER	15.70
LA LANDAISE : TOMATO, CHEESE, GÉSIERS, CURED DUCK BREAST, MUSHROOMS, GARLIC/PARSLEY BUTTER	18.20

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Our Homemade Fresh Pasta

20 minutes cooking time

TAGLIATELLES COUNTRY STYLE (TAGLIATELLES CAMPAGNARDES): mushrooms, ham, fresh cream....	14.40€
TAGLIATELLES CARBONARA NORMAN STYLE (TAGLIATELLES CARBONARA (TAGLIATELLES CARBONARA À LA NORMANDE): smoked bacon, fresh cream, parsley, egg yolk...	14.90€
TAGLIATELLES BOLOGNESE (TAGLIATELLES BOLOGNAISES): homemade Bolognese meat	14.10€
TAGLIATELLES SCALLOPS WITH CREAM & PARSLEY (TAGLIATELLES SAINT-JACQUES À LA CRÈME ET PERSILLADE) (OCTOBER TO MAY)	23.80€
TAGLIATELLES SEAFOOD (TAGLIATELLES AUX FRUITS DE MER) with cream and white wine sauce	14.30€
TAGLIATELLES ROQUEFORT & HAM (TAGLIATELLES AU ROQUEFORT ET JAMBON)	16.00€
TAGLIATELLES SNAILS (TAGLIATELLES AUX ESCARGOTS): snails, mushrooms, lemon, fresh cream	15.50€

Our Homemade Starters

HARD-BOILED EGG WITH MAYONNAISE (OEUF DUR MAYONNAISE) 10 minutes cooking time	3.80€
SCALLOP CASSOLETTE WITH CREAM & PARSLEY CASSOLETTE DE SAINT-JACQUES À LA CRÈME ET PERSILLADE) (OCTOBER TO MAY)...	16.20€
SNAIL CASSOLETTE WITH LEMON CREAM CASSOLETTE D'ESCARGOTS À LA CRÈME DE CITRON)	LES 6: 7.30€ LES 12: 13.30€
HOMEMADE SMOKED SALMON & TOASTS SAUMON FUMÉ MAISON ET SES TOASTS)	approx 100g...10.40€
GASCON PLATE (ASSORTMENT OF SOUTH-WEST CURED MEATS) (ASSIETTE GASCONNE): assortment of approx 180g: country ham, coppa, saucisson, cured duck breast (magret mariné)...	11.10€ 11.10€
DUCK FOIE GRAS WRAPPED IN CLOTH FOIE GRAS DE CANARD AU TORCHON	approx 60g...13.20€

Our Mixed Salads

		Starter	Main Course
		€	€
PROVENÇALE	salad, tomato, warm goat cheese toast, olives, herbes de Provence...	10.40€	12.80
IMPÉRIALE	salad, tomato, homemade smoked salmon, lemon juice...	12.10€	14.30
FLEURANTINE	salad, confit gizzards, cured duck breast (magret mariné), croutons, tomato...	13.20€	15.50
NORMANDE	salad, potato, onion, andouille sausage, warm Camembert toast...	12.10€	14.30
BURGUNDY	salad, mushrooms, cold snails, lemon juice...	10.40€	12.80

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Our Homemade Dishes

Our Homemade Sauces

GREEN PEPPER, ROQUEFORT,
PROVENÇALE,
MAYONNAISE

Our à la Carte Side Dishes

DUCK FAT ROASTED NEW POTATOES,
FRENCH FRIES, HOMEMADE FRESH TAGLIATELLE,
TOMATO SALAD, GREEN SALAD

€

HOMEMADE SMOKED SALMON.....	with its toasts, approx 160g.....	16.00
DUCK BREAST.....	wood-fire grilled, choice of sauce.....	22.60
DUCK BREAST WITH FOIE GRAS.....	slice of foie gras and foie gras sauce.....	31.10
GASCON PLATE (MAIN COURSE).....	with fries.....	20.70
ASSORTMENT OF APPROX 300G OF SOUTH-WEST CHARCUTERIE: COUNTRY HAM, COPPA, SAUCISSON, MARINATED DUCK BREAST WITH OUR HOMEMADE DUCK FOIE GRAS		
VEAL ESCALOP VAL D'AOSTE.....	oregano, parmesan, country ham, fresh cream.....	19.30
VEAL ESCALOP VALLÉE D'AUGE.....	cream, mushrooms, Calvados* flambé.....	19.30

By Order (2 Days Minimum)

HOMEMADE CASSOULET.....	with duck confit.....	23.90
DUCK CONFIT WITH MUSHROOMS.....		22.00

The Cheeses

CHEESE PLATE AND GREEN SALAD.....	6.10
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To Order at the Start of the Meal

SURPRISE CAMEMBERT.....	small puffed pizza with Camembert, fresh cream, Calvados*	9.10
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Menu Coupe-Faim

16.20 € pizza/pasta + dessert

(drinks not included)

22.50 € Menu Coupe-Faim + cinema ticket

drinks not included, ticket valid at Cinema Les Arts in Montivilliers, while stocks last

Starter +3.30 € : Plate of Country Ham or Plate of Homemade Smoked Salmon

STAGIONI: tomato, cheese, mushrooms, peppers, fresh tomato

NAPOLITAINE: tomato, cheese, olives, capers, anchovies

BOLOGNAISE: tomato, cheese, homemade Bolognese meat, egg

PAESANA: tomato, cheese, smoked bacon, egg

MARINARA: tomato, cheese, seafood, garlic, olive oil

OIGNONS (ONIONS): tomato, cheese, onions, country ham, egg

FERMIÈRE (FARMER'S): cheese, cream, ham, mushrooms

CALZONE: tomato, cheese, cream, ham, mushrooms (PUFFED PIZZA, TOPPED WITH TOMATO SAUCE)

REGINA: tomato, cheese, ham, mushrooms

MARGUERITE (MARGHERITA): tomato, cheese

Campagnarde Tagliatelle: mushrooms, ham, cream

Bolognese Tagliatelle: homemade Bolognese meat

Seafood Tagliatelle: cream and white wine sauce

Carbonara Tagliatelle: smoked bacon, cream, parsley/garlic, egg yolk

SCOOP OF 3 ICE CREAMS: vanilla, lemon, strawberry, apple, mint, coffee, pistachio, caramel, praline, dark chocolate

DESSERT (see the slate/blackboard)

FRESH FRUIT SALAD: orange, kiwi, pineapple

MINI-CAFÉ GOURMAND: 1 coffee of the world, fruit salad, 1 scoop of ice cream

WHITE CHOCOLATE MOUSSE

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... For the children...

Kid's Menu

9.60 €

(Under 10 years - drinks not included)

Choice of ½ Pizza
or Choice of ½ Pasta

3 Scoops of Ice Cream



Slate Menu

21.70 € Starter + Main Course + Dessert

18.20 € Starter + Main Course
or Main Course + Dessert

14.50 € Main Course only
(drinks not included)



Your slate menu + 6.30 €
= 1 cinema ticket included

ticket valid at **Cinema Les Arts** in Montivilliers,
while stocks last

Side dish included in the menu - 2€ supplement for choice of side dish

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Our Homemade Desserts

Tarte Lucrèce	warm apples, vanilla ice cream, raspberry coulis, almonds	7.90
Tarte Normande	warm apples, flambéed Calvados*, with fresh cream	8.10
Tarte Mode	warm apples, vanilla ice cream, hot chocolate, almonds	8.10
Omelette Norvégienne	Hot chocolate OR Raspberry Coulis OR Flambéed Grand-Marnier	7.30
Dessert from the Chalkboard	(see the chalkboard)	7.00
Fresh Fruit Salad		6.20
Chocolate Creamy Delight		6.50
White Chocolate Mousse		7.00
Café Gourmand	Coffee of the World + Chocolate Creamy Delight + 1 scoop of ice cream + small fresh fruit salad	8.50
Coupe 3 scoops of ice cream of your choice	Dark chocolate, Pure Arabica coffee, Salted butter caramel, Pistachio, Gourmand praline, Peppermint chocolate, Intense vanilla, Intense strawberry, Green apple, Lime	6.40
Profiterole	vanilla ice cream, hot chocolate, almond	8.10
Dame Blanche	vanilla ice cream, hot chocolate, almonds, whipped cream	8.00
Coupe Liégeoise	coffee OR dark chocolate ice cream, whipped cream	8.00
Borgia	vanilla ice cream, raspberry coulis, almonds, whipped cream	8.00
Piémontaise	praline ice cream, hot chocolate, almonds, whipped cream	8.00
Coupe Normande	green apple sorbet, Calvados*	8.30
Duel Gascon	vanilla ice cream, prunes marinated in Armagnac*	8.30
Coupe Iceberg	dark chocolate ice cream, mint ice cream, Peppermint*	8.30
Coupe Irish Coffee	coffee ice cream, vanilla ice cream, Whisky*	8.30
Coupe Colonel	lime sorbet, Vodka*	8.30

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Terrace open in season

Find us online :

www.restaurantlafontaine fleurie.fr

or

Facebook La Fontaine Fleurie

Takeaway

By order (time : consult us)

Homemade smoked salmon per weight :
5.50 € per 100 gr

Homemade semi-cooked Duck Foie gras per weight :
12.00 € per 100 gr (1 slice weighs approx 60gr)

- Takeaway dishes (no minimum serving) :
wood-fired rib-eye steak, duck confit, cassoulet with duck-
confit, wood-fired roast chicken, wood-fired suckling pig,
wood-fired lobster (from April to August)

Coffees of the World

All our coffees are 100% Arabica, and offer flavors and aromas as diverse and varied as their origins!

	Decaffeinated	Light & aromatic	2.30
	Blend of the best Arabicas for an espresso with full, creamy flavors without caffeine		
	Ethiopian Moka	Wild & perfumed	2.30
	Originated from the birthplace of coffee, in the Sidamo region. A delicate, slightly wild and floral flavor, with complex aroma		
	Hazelnut Moka	Original & savory	2.50
	Wild and spicy coffee, subtly hazelnut flavored. A balanced marriage between richness and indulgence.		
	Papua New Guinea	Fruity & balanced	2.30
	Grand cru from the Sigri plantation, particularly aromatic with rich and balanced flavors. Marriage between roundness and sweetness enhanced with a tangy touch.		
	Colombia Excelso	Soft & smooth	2.30
	One of the most beautiful coffee-producing regions. Smooth and aromatic cup.		
	Mexico	Fine & subtle	2.50
	A soft coffee with honey notes, slightly tangy and with a subtle body.		
	Black Pearl (Perle Noire)	Rich & harmonious	2.30
	Round and balanced blend of the best Arabica crus. Superb cup, of great finesse.		
	Florio	Powerful & creamy	2.30
	Creamy blend combining strength and sweetness in the pure Italian tradition.		

Tea / Infusion.....	4.00
Viennese Coffee..... (with whipped cream)	4.60
Large Coffee.....	4.60
Large Coffee (Bolivia, Guatemala, Hazelnut Moka).....	5.00

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Cafés du Monde

Tous nos cafés sont 100% arabica, et offrent des saveurs et parfums aussi divers et variés que leurs provenances !

	Décaféiné	Léger & aromatique	2,30
	Assemblage des meilleurs arabicas pour un expresso aux saveurs pleines et onctueuses sans caféine		
	Moka d' Éthiopie	Sauvage & parfumé	2,30
	Originaire du lieu de découverte du café, dans la région de Sidamo. Une saveur délicate, légèrement sauvage et fleurie, à l'arôme complexe		
	Moka Noisette	Original & savoureux	2,50
	Café sauvage et épicé, subtilement aromatisé à la noisette. Un mariage équilibré entre richesse et gourmandise.		
	Papouasie Nouvelle-Guinée	Fruité & équilibré	2,30
	Grand cru de la plantation Sigri, particulièrement aromatique aux saveurs riches et équilibrées. Mariage entre rondeur et douceur relevé d'une touche acidulée.		
	Colombie Excelso	Doux & suave	2,30
	L'une des plus belles régions productrices de café. Tasse suave et aromatique.		
	Mexique	Fin & subtil	2,50
	Un café doux aux notes de miel, légèrement acidulé et au corps subtil.		
	Perle Noire	Riche & harmonieux	2,30
	Assemblage rond et équilibré des meilleurs crus d'Arabica. Superbe tasse, d'une grande finesse.		
	Florio	Puissant & onctueux	2,30
	Mélange onctueux mariant force et douceur dans la pure tradition italienne.		

Thé / Infusion		4,00
Café Viennois	café + chantilly	4,60
Grand Café		4,60
Grand Café	Bolivie, Guatemala, Moka noisette	5,00