

R E S T A U R A N T

Le Sound

Welcome



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

Dear Customers,

Welcome to Le Sound,

With a privileged location, our restaurant is an ode to the land and the sea that surrounds it. It is named "Le Sound", in reference to the channel which crosses the Chausey Islands archipelago.



With my team, we offer you a menu composed of gourmet and traditional dishes. Our inspiration comes directly from the riches of the Normandy region, its coastline and its bocage. We then offer you top quality dishes, composed of fresh and seasonal products, largely supplied by our local producers with respect for know-how and the environment.

Thus, the menu changes with the seasons. The dishes are accompanied by fresh and varied vegetables, revisited every day, to constantly offer you quality and renewal.

We wish you a pleasant dining experience.

Aurélien Leclerc

Chef Master Restaurateur

Our Philosophy

H O M E M A D E

All our dishes are "Homemade", made from raw products, with the exception of ice creams and sorbets. Our meats are of French origin.



P R O X I M I T Y

We work with many local suppliers:

Bread	Le Turquoise Bakery - Bréhal	9km
Butter	AOP Isigny-sur-Mer butter	77 km
Jams	Les Délices de Camille - Bréhal	9km
Charcuterie	Les Jambons du Bocage - Marigny	45 km
Cheese	La Maison Viart - Granville	3 km
Sea products	La Granvillaise - Granville	3 km

PGI whelks	La Granvillaise - Granville	3 km
Yogurts and cream	Pivette & Palorette Farm - Avranches	34 km
Eggs	Antoine Dauvin Farm - Blainville-sur-Mer	35 km
Honey	Manoir des Abeilles - Pontorson	48 km
Cider and pommel	Domaine de Rugueville - Portbail	70 km
Beers	La Pressieuse - Quetteville-sur-Sienne	17 km

I N F O R M A T I O N

The list of allergens can be consulted by scanning this QR code.



The origin of the meat is detailed by scanning this QR code.



O P E N I N G

Restaurant Le Sound is open to everyone, every day, from 12 p.m. to 2:30 p.m. and from 7 p.m. to 9:30 p.m.

Do you want to come in a group? We would be happy to welcome you. Only by reservation with the sales department on 02 33 91 02 71 or commercial@previthal.com.

A la Carte

S T A R T E R S

Tartiflette €15

Unstructured, salty, cloud of reblochon and crunchy cheese tile

Egg €15

From Antoine Dauvin's farm. Calf, Burgundian style

Velouté €15

Vichyssoise, gratinated and burnt onions, cloud of sand leeks

Salmon €16

In ceviche, coconut milk, passion fruit and squid ink tuile

Scallops €19

Marinated with sesame and lime, black sesame shortbread, white chocolate foam

Oysters (6, 9 or 12) €12.50/€18/€24

From our shores with its pomegranate vinegar

Clams €14

Stuffed with AOP Isigny garlic butter

The Granville Plate €14.50

Whelks, shrimps, periwinkles

The Seafood Plate €16.50

Whelks, shrimps, oysters, gray shrimps and periwinkles

*It's a love story, cooking.
You have to fall in love with
the products and then the
people who make them.*

Alain Ducasse

F I S H E S

Shrimps €23

Sautéed in PDO matured black olive oil, Rigatoni IGP, soy bean, Neufchâtel light cream

Sauerkraut from our coasts €24

Normandy style, trilogy of fishes following arrival, cider sauce from the Rugueville estate

Monkfish €24

Roasted, old-fashioned mashed potatoes and aioli

Risotto €24

Haddock and gravlax-style salmon, crunchy little vegetables and crunchy tuile

Scallops €26

Following the inspiration of the day

Sole meunière €28.50

M E A T S

Veal €23

Fillet cooked at low temperature, shrimp coulis

Chicken €23

Cordon bleu style, stuffed with chorizo and grana padano

Cold Cuts €24

From Normandy, smoked sausage, langotin and andouille, cider sauce from the Rugueville estate

Butcher's Cut €24

Selected by the chef according to his desires

Beef €25

Beef fillet, PDO balsamic vinegar jus, candied shallot

A la Carte

SEAFOOD PLATTERS

To order 24 hours in advance

Sea Platter €31

1/2 crab, 4 n°3 oysters from our coasts,
200g whelks, 50g periwinkles,
50g gray shrimp, 8 Ecuadorian shrimps

Bay Platter €38

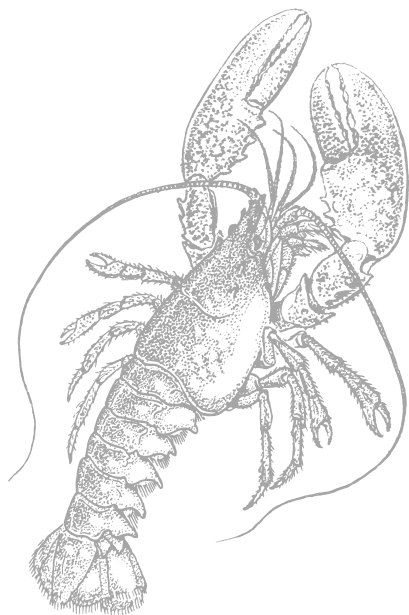
1/2 blue lobster from Chausey, 4 n°3 oysters
from our coasts, 200g whelks, 50g
periwinkles,
50g gray shrimps, 8 Ecuadorian shrimps

Chausey Platter €38

1/2 crab, 4 n°3 oysters from our coasts,
200g whelks, 50g periwinkles,
50g gray shrimps, 4 Madagascar shrimps,
2 langoustines

Le Sound Platter €52

1/2 blue lobster from Chausey, 4 n°3 oysters
from our coasts, 200g whelks, 50g periwinkles,
50g gray shrimps, 4 Madagascar shrimps,
2 langoustines



CHEESES

Cheese €13

Selection of cheeses, following the advice
of Mr. Viart, artisan cheesemaker from
Granville

DESSERTS

Pineapple €12

Coconut financier, rum-flambéed pineapple
compote, vanilla princess cream

Lemon €12

Creamy lemon bergamot, lime mousse and
fennel seed crumble

Tonka €12

Tonka mousse, salted butter caramel insert,
Genoa bread

Saint-Honoré €12

Chocolate diplomat, praline whipped
cream, hazelnut shortbread

Gourmet Suggestion €12

Depending on the mood of Lucie
Mouazé, our pastry chef

Fresh Fruits €8

In smoothies and seasonal

Bistro menu

BISTRO DISH

Lunchtime only, Monday to Friday €16

- Bistro dish
- 1 Glass of wine or 1/2 Evian or 1 Coffee

CHEF'S SUGGESTION

Meat or Fish of the day from €23

ON THE GO

Main course + dessert formula €21
Lunchtime only, Monday to Friday

Choose 1 dish:

Seafood Plate

Whelks, shrimps, oysters, gray shrimps, periwinkles

Fish

Duo of fish, cider sauce from the Rugueville estate

Sauerkraut

Normandy style, smoked sausage, langotin and andouille

Choose 1 dessert:

Fresh Fruits

In smoothie, depending on availability

Gourmet Suggestion

Depending on the mood of Lucie Mouazé, our pastry chef

CHILDREN'S MENU

Main course + dessert formula €10
For children under 10 years old

Choose 1 dish:

Steak

With mashed potatoes or vegetables

Ham

With mashed potatoes or vegetables

Fish

And its exotic passion fruit cream sauce

Dessert :

Ice Cream

Ice cream cup (2 scoops of your choice)

*To receive someone is to take
responsibility for their
happiness*

Paul Bocuse

Équilibre Menu

€43

STARTERS

Velouté

Vichyssoise, gratinated and burnt onions, cloud of sand leeks

Salmon

In ceviche, coconut milk, passion fruit and squid ink tuile

Granville Plate

Whelks, shrimps, periwinkles

Seafood Plate

Whelks, shrimps, oysters, gray shrimps and periwinkles

MAIN

Beef

Beef fillet, PDO balsamic vinegar jus, candied shallot

Sauerkraut

Normandy style, trilogy of fishes following arrival, cider sauce from the Rugueville farm

Butcher's Cut

Selected by the Chef according to desires

Veal

Fillet cooked at low temperature, shrimp coulis

DESSERTS

Cheese

Selection of cheeses, following the advice of Mr. Viart, artisan cheesemaker from Granville

Fresh Fruits

In smoothies and seasonal

Gourmet Suggestion

Depending on the mood of Lucie Mouazé, our pastry chef

Sorbet

Coup de Vent Menu €33

STARTERS

Tartiflette

Unstructured, salty, cloud of reblochon and crunchy cheese tile

Egg

from Antoine Dauvin's farm. Calf, Burgundian style

Velouté

Vichyssoise, gratinated and burnt onions, cloud of sand leeks

Granville Plate

Whelks, shrimps and periwinkles

MAIN

Schrimps

Sautéed in PDO matured black olive oil, IGP soya bean Rigatoni, light Neufchâtel cream

Monkfish

Roasted, old-fashioned mashed potatoes and aioli

Chicken

Cordon bleu style, stuffed with chorizo and grana padano

Butcher's Cut

Selected by the chef according to his desires

DESSERTS

Cheese

Selection of cheeses, following the advice of Mr. Viart, artisan cheesemaker from Granville

Fresh Fruits

In smoothies and seasonal

Gourmet Suggestion

Depending on the mood of Lucie Mouazé, our pastry chef

Les Embruns Menu €43

ENTRIES

Salmon

In ceviche, coconut milk, passion fruit and squid ink tuile

Scallops

Marinated with sesame and lime, black sesame shortbread, white chocolate foam

Clams

Stuffed with AOP Isigny garlic butter

Oysters

From our ribs and pomegranate vinegar

Seafood Plate

Whelks, shrimps, oysters, gray shrimps and periwinkles

MAIN

Risotto

Haddock and gravlax-style salmon, crunchy vegetables and crunchy tuile

Sauerkraut

Normandy style, trilogy of fish following arrival, cider sauce from the Rugueville estate

Scallops

Following the inspiration of the day

Veal

Fillet veal cooked at low temperature, shrimp coulis

Beef

beef fillet, PDO balsamic vinegar juice, candied shallot

Chef's Suggestion

Depending on current arrival

DESSERTS

A la carte desserts or cheeses