

prévithal  
[restaurant  
le sound]  
Granville

R E S T A U R A N T

*Le Sound*

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Welcome



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS

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*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

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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

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We work with many local suppliers:

Bread	Le Turquoise Bakery - Bréhal	9km	PGI whelks	La Granvillaise - Granville	3 km
Butter	AOP Isigny-sur-Mer butter	77 km	Yogurts and cream	Pivette & Palorette Farm - Avranches	34 km
Jams	Les Délices de Camille - Bréhal	9km	Eggs	Antoine Dauvin Farm - Blainville-sur-Mer	35 km
Charcuterie	Les Jambons du Bocage - Marigny	45 km	Honey	Manoir des Abeilles - Pontorson	48 km
Cheese	La Maison Viart - Granville	3 km	Cider and pommel	Domaine de Rugueville - Portbail	70 km
Sea products	La Granvillaise - Granville	3 km	Beers	La Pressieuse - Quetteville-sur-Sienne	17 km

## I N F O R M A T I O N

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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

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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](mailto:commercial@previthal.com).

# À la Carte

## S T A R T E R S

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**Asparagus** €15  
Smoked salmon emulsion and crispy blue poppy tuile

**Egg** €15  
Darjeeling tea marble, speculoos crumble, Vieux Lille cloud

**Terrine** €15  
Cooked in a terrine with cinnamon and orchard pear coulis

**Olive** €16  
Tapenade, rigatoni, spinach coulis and smoked avruga pearl

**Veal** €19  
Tartare with organic pumpkin seeds, wild garlic pesto and shavings of young cantal PDO

**Oysters** (6, 9 or 12) €12,50/€18/€24  
From our coasts with pomegranate vinegar

**Praires** €14  
Seven shells stuffed with chorizo butter and gratinated with Grana Padano cheese

**Granvillaise Plate** €14,50  
Bulots, crevettes, bigorneaux

**Seafood Plate** €16,50  
Whelks, prawns, oysters, shrimps and periwinkles

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

Paul Bocuse

## F I S H E S

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**Cod** €23  
Cooked with mother-of-pearl, organic spelt risotto, wild garlic juice

**Salmon** €23  
Icelandic ASC rolled in sorrel and mashed potatoes with herbs

**Bar** €23  
Raw and cooked salicornia in fillets

**Sauerkraut from seaside** €24  
Normandy style, trilogy of fishes according to arrival, cider sauce from the Domaine de Rugueville

**Saint-Jacques** €26  
The inspiration of the day

**Sole** €28,50  
Milling style

## M E A T S

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**Pork** €23  
Filet mignon cooked at low temperature, wild garlic sabayon

**Veal** €23  
Veal chop cooked on the bone with morel mushrooms

**Sauerkraut** €23  
Normandy style, smoked sausage, langotin and andouille sausage

**Butcher's piece** €24  
Selected by the chef according to his wishes

**Pintade** €25  
VF, confit leg with salardaise potatoes

# À la Carte

## CHEESES

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### Cheese €13

Selection of cheeses, following the advice of Mr Viart, artisan cheese-maker from Granville

## DESSERTS

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### Tea €12

Entremet with white chocolate ganache, morning rosé tea, tea gel, pistachio feuillantine and pistachio financier

### Rhubarb, Carrot and Hibiscus €12

Rhubarb and hibiscus compote, carrot diplomate, crumble, rhubarb and candied carrots

### Strawberry €12

Tarragon cheesecake, strawberry tarragon compote, fresh strawberries, Breton shortbread

### Chocolate €12

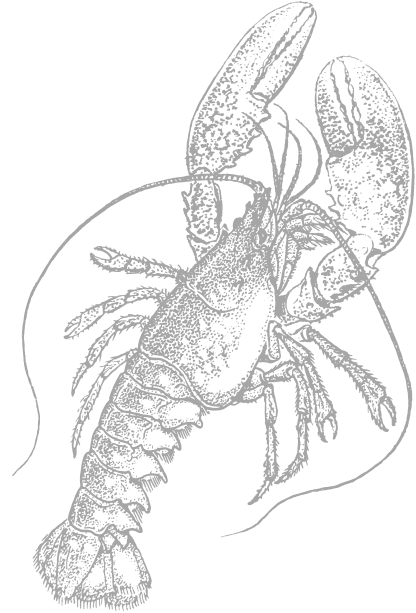
White chocolate emulsion, 64% chocolate fondant, chocolate tonka sauce, caramel ganache

### Gourmet Suggestion €12

Depending on the mood of Lucie Mouazé, our pastry chef

### Fresh Fruits €8

In a smoothie and in season



## SEAFOOD PLATTERS

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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 €44

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

# 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 €21

## CHILDREN'S MENU

Main course + dessert formula €10  
Lunchtime only, Monday to Friday

Choose 1 dish :

### Steak

With mashed potatoes or vegetables

### Ham

With mashed potatoes or vegetables

### Fish

And its cream sauce, potatoes and vegetables

Dessert :

### Ice Cream

Ice cream cup (2 scoops of your choice)

## ON THE GO

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

Choose 1 dish:

### Seafood Plate

Bulots, crevettes, huîtres, crevettes grises, bigorneaux

### Fish

Duo of fish, cider sauce from the Rugueville estate

### Sauerkraut

Normandy style, smoked sausage, langotin and andouille

Dessert :

### Fresh Fruits

In smoothie, depending on availability

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

Alain Ducasse

# Vegetarian Menu

€33

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## S T A R T E R S

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### Egg

Darjeeling tea marble, speculoos crumble, Vieux Lille cloud

### Lentils

Cream of Poitou lentil soup, light mousse with Kera pepper

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## M A I N

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### Potato

Mashed potatoes, pan-fried seasonal vegetables

### Aspergus

Sautéed asparagus, organic small spelt risotto, spinach coulis

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## D E S S E R T S

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### Cheese

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

### Tea

Entremet with white chocolate ganache, morning rosé tea, tea gel, pistachio feuillantine and pistachio financier

### Gourmet Suggestion

Depending on the mood of Lucie Mouazé, our pastry chef

# Coup de Vent Menu

€33

Food/wine pairing: €20 supplement with 3 12cl glasses for starter, main course and dessert.  
Find our food and wine suggestion under each dish.

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## S T A R T E R S

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### Terrine

Cooked in a terrine with cinnamon and orchard pear coulis  
AOP Anjou "Une Emotion" Domaine du Closel 2022

### Egg

Darjeeling tea marble, speculoos crumble, Vieux Lille cloud  
AOP Côte-du-Rhône Château Gigognan 2023

### Praires

Seven shells stuffed with chorizo butter and gratinated with Grana Padano cheese  
AOP Sancerre "Beuroy" Domaine Reverdy Ducroux 2022

### Granvillaise Plate

Whelks, shrimps, periwinkles  
AOP Saint-Véran "Terroir Chasselas" Domaine Pacaud 2022

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## M A I N

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### Cod

Cooked with mother-of-pearl, organic spelt risotto, wild garlic juice  
AOP Chinon "Cuvée Elisabeth" Château la Trochoire 2022

### Sauerkraut from seaside

Normandy style, trilogy of fishes according to arrival, cider sauce from the Domaine de Rugueville  
Les Roches Blanches Sauvignon Château Roquefort 2022

### Pork

Filet mignon cooked at low temperature, wild garlic sabayon  
AOP Côte-du-Rhône Château Gigognan 2023

### Butcher's piece

Selected by the chef according to his desires  
AOP Château Roque de By Médoc 2018

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## D E S S E R T S

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### Cheese

Selection of cheeses, following the advice of Mr. Viart, artisan cheesemaker from Granville  
AOP Château Roque de By Médoc 2018

### Fresh Fruits

In smoothies and seasonal  
AOP Coteaux-du-Loire "Prémices" Eric Nicolas 2022

### Gourmet Suggestion

Depending on the mood of Lucie Mouazé, our pastry chef  
AOP Mas Amiel Maury, vin doux naturel grenache 2020

Alcohol abuse is dangerous for health. To consume with moderation.



# Les Embruns Menu

€43

Food/wine pairing: €20 supplement with 3 12cl glasses for starter, main course and dessert.  
Find our food and wine suggestion under each dish.

## S T A R T E R S

### Aspergus

Smoked salmon emulsion and crispy blue poppy tuile  
AOP Saint-Véran «Terroir Chasselas» Domaine Pacaud 2022

### Olive

Tapenade, rigatoni, spinach coulis and smoked avruga pearl  
AOP Morgon La Croix Gaillard Pardon et Fils 2021

### Veal

Tartare with organic pumpkin seeds, wild garlic pesto and shavings of young cantal PDO  
IGP Des Alpilles « Luna Plena » Abbaye de Pierredon 2022

### Oysters

Half dozen from our coasts with pomegranate vinegar  
AOP Sancerre « Beauroy » Domaine Reverdy Ducroux 2022

### Seafood Plate

Whelks, prawns, oysters, shrimps and periwinkles  
AOP Sancerre « Beauroy » Domaine Reverdy Ducroux 2022

## M A I N

### Salmon

Icelandic ASC rolled in sorrel and mashed potatoes with herbs  
AOP Chinon « Cuvée Elisabeth » Château la Trochoire 2022

### Bar

Raw and cooked salicornia in fillets  
AOP Saint-Véran «Terroir Chasselas» Domaine Pacaud 2022

### Saint-Jacques

The inspiration of the day  
AOP Côte-du-Rhône Château Gigognan 2023

### Veal

Veal chop, cooked on the bone with morel mushrooms  
IGP Pont du Gard « Grimaudes » Marc Kreydenweiss 2022

### Pintade

VF, confit leg with Sarlat potatoes  
AOP Sancerre « Beauregard » Domaine Reverdy Ducroux 2021

### Chef's Suggestion

Depending on current arrival

## D E S S E R T S

### A la carte desserts or cheeses

Depending on your choice

Alcohol abuse is dangerous for health. To consume with moderation.