

C A F É
NORMANDIE



Coolinary 2026

3-Course Lunch | Offered Daily

\$27

First Course

choice of

Normandie Potato and Leek Soup
with Crème Fraîche

Baby Iceberg Wedge Salad
with Sundried Tomato, Candied Pecans,
Pont-l'Évêque Cheese Dressing

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Second Course

choice of

Gulf Shrimp en Cocotte
with Exotic Mushroom, Creole-Spiced Brie,
Baguette Toast

Cider-Braised Pork Belly and Grits
with Fennel Apple Slaw

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Dessert

choice of

Apple French Toast
with Calvados Pecan Syrup,
Vanilla Ice Cream

Chicory Pot de Crème

C A F É
NORMANDIE



Coolinary 2026

3-Course Dinner | Offered Fridays and Saturdays

\$45

First Course

choice of

Broiled Oysters Normande

with Baby Spinach, Herbsaint, Crème Fraîche,
Brie Cheese

Boudin and Apple Croquette

with Arugula, Creole Mustard Dressing,
Apple Cider Reduction



Second Course

choice of

Blackened Gulf Fish Dieppoise

Drum, Shrimp, Mussels, Jasmine Rice,
White Wine Cream Sauce, Parsley, Capers

Pork Chop

with Calvados and Creole Mustard Cream Sauce,
Roasted Fingerling Potatoes, Smothered Collard Greens



Dessert

choice of

Apple Tarte Tatin

with Vanilla Ice Cream

Chicory Pot de Crème