



The Sweety

RESTAURANT



Homemade and local

Le Sweety is committed to offering you a quality menu, homemade dishes made with local products.

Many thanks to all our local partners :

The Butcher shop “Les éleveurs de la Charentonne” in Gacé

The Bakery “Rose” in Saint-Marcel

“La Ferme des Ruelles” in Tilly (Cider)

Champagne “Nathalie Assailly” in Passy-sur-Marne

“Mozzalat” in Evreux (Italian products)

“La Ferme de l'Ecoufle” in Saint-Marcel (Eggs)

Wines from Independent winegrowers by David Percheron
in Saint Remy-sur-Avre

“Les Ruchers de Vernon” Beekeeper

The story continues, The family grows,

Welcome to Sweety.



Sweet Cocktails

With Alcohol 8.90 €

Sweet

Prosecco wine, Eristoff vodka infused with Tagada candy ,
Raspberry syrup , Raspberries

Mojito

Fresh lime, can sugar or fruit puree, Bacardi blanca rum, Perrier, Fresh mint,
Fruit puree of your choice : *Raspberry, Blueberry, Peach or Passion fruit*

Pommy

Calvados, Strawberry syrup, Passion fruit puree, Lime juice, Lemonade

Blueberry

Malibu, Cranberry juice, Pineapple juice, Blueberry puree

Melon Fizz

Melon liquor, Jack Apple, Apple juice, Lemonade

St Germain spritz

Elderflower liquor, Prosecco wine, Perrier

Coco crush

Coconut puree, Cherry puree, Bacardi blanca rum,
Pineapple juice, Lime juice



6.90 € Without Alcohol

Bubble tea

Homemade green ice tea, syrup of your choice,
Balls of your choice : Strawberry or Passion fruit

Virgin Mojito

Fresh lime, Fresh mint, Can sugar or fruit puree, Perrier
Fruit puree of your choice : *Raspberry, Blueberry, Peach ou Passion fruit*

Rosa

Lime juice, Perrier, Peach puree, Rose syrup

Vida

Strawberry juice, Pineapple juice, Coconut puree, Raspberry syrup

Sweet Sun

Orange juice, Apricot juice, Lychee syrup, Passion fruit puree

Amara

Maracuja juice, Raspberry puree, Apricot juice

Our fruit syrups and purees
come from
Maison Monin

Alcohol is dangerous for your health, consume with moderation - List of allergens available on request

Net prices, taxes and service included

Cocktail : 25 cl

Drinks

Our beers

	25 cl	33 cl	50 cl
Blond Tiger bock (Draft) 5°	3.90 €	4.90 €	6.90 €
Blond Meteor (Draft) 5.5°	5.90 €	6.90 €	8.90 €
Beer of the month (Draft)	5.90 €	6.90 €	8.90 €
LBF White craft beer (Bottled)		6.90€	
LBF Dubbel craft beer (Bottled)		6.90€	
Picon / Panaché / Monaco / Tango	3.90 €	4.90 €	6.90 €



Our Ciders

Maison Appie	12 cl	25 cl	50 cl
Draught raw cider	3.90 €	4.90 €	7.90 €
Bottled cider			
Raspberry sparkling cider			6.90 €
<i>without alcohol from "La Ferme des Ruelles"</i>			
Armoric sweet cider 75 cl			13.50 €
"La Ferme des Ruelles" cider 75 cl			12.50 €

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Appetizers

Kir white wine or cider 14 cl , flavor of your choice	4 . 9 0 €
Kir royal 14 cl , flavor of your choice	8 . 9 0 €
Champagne Glass 14 cl maison Assailly	8 . 0 0 €
Champagne Bottle 75 cl maison Assailly	4 9 €
Prosecco wine 14 cl	7 . 5 0 €
Ricard 2 cl	3 . 5 0 €
Vermouths 5 cl : Campari, Martini, Porto, Suze	4 . 6 0 €
Alcohols 4 cl : Gordon's Gin, Eristoff Vodka, Bacardi white rum, Bacardi amber rum, Tequila	6 . 1 0 €
Whiskeys 4 cl :	
Ballantine 5 . 9 0 €	Jack daniel 7 . 5 0 €
Johnny walker red 6 . 9 0 €	Jameson 7 . 5 0 €
Soft drinks supplement + 1€	Jack Apple 7 . 8 0 €

Our Softs Drinks

Sodas : Regular Coke 33 cl, Zero Coke 33 cl, Fuze tea 25 cl, Orangina 25 cl, Schweppes agrum' 25 cl, Perrier 33 cl	3 . 9 0 €
Jus de fruits 25 cl : Farm apple, Orange, Pineapple, Apricot, Strawberry, Tomato	4 . 6 0 €
Water or Lemonade with syrup 25 cl : Monin flavors : Parfum Monin grenadine, strawberry, kiwi, peach, raspberry, lemon, mint, violet, rose, melon, pineapple, cherry, orgeat (almond), blackcurrant	2 . 9 0 €
Organic Sicilian Lemonade 27.5 cl : artisanal sparkling lemonade	4 . 5 0 €
Still or sparkling water 50 cl	3 . 3 0 €
Still or sparkling water 1L	4 . 9 0 €
Artisanal Kombucha bio 33 cl from koko : raspberry & hibiscus or elderberry peach <i>Kombucha is a fermented beverage made from tea, sugar and a culture of bacteria and yeast called "<u>kombucha mother</u>". Its taste is slightly sweet, tangy and fizzy.</i>	6 . 5 0 €



Starters and Local pleasures

Our starters to share or not...

Crisscuts, homemade cheddar sauce, crispy onions	6.90 €	Waffle with goat cheese, duck breast, honey and walnuts	NEW 10.90 €
Ravioli filled with Italian ham, carbonara sauce and dry ham	10.90 €	Panko shrimp, homemade lemon mascarpone cream, cherry tomatoes	10.90 €
Homemade crunchy chicken & Tex Mex marinated chicken wings, homemade candied shallots cream	10.90 €	Mozzarella stick, dry ham, green pesto, cherry tomatoes	10.90 €
		Cold cuts & cheese Tray	11.90 €



Local Pleasures

“Bourguignon” Beef	15.90 €	Piece of beef with Comté cheese	NEW 16.90 €
“Bourguignon” beef cooked with onions, carrots, mushrooms & bacon served with small potatoes		Daily piece of beef gratinated with aged Comté cheese served with crisscuts & green salad	
Sweety’s “Croque Monsieur”	14.90 €	Gratinated chicken fillet with mozzarella	NEW 15.90 €
Cooked ham, Homemade bechamel sauce, Comté cheese served with crisscuts & green salad		Chicken breast 150 g, melted mozzarella, homemade tomato sauce, green pesto, basmati rice and basil	
Sweety’s “Cordon bleu”	15.90 €	Salmon Fillet	16.90 €
Chicken roll and turkey bacon 180g, carbonara sauce served with crisscuts & green salad		Salmon fillet 150 g, homemade lemon mascarpone cream, homemade leek fondue served with basmati rice	
		Gnocchi gratin	NEW 14.90 €
		Gnocchi gratin with Comté cheese, homemade chorizo cream and grilled chorizo	

Burgers & Fajitas

All our burgers and fajitas
are served with salad and crisscuts

Waffle Burgers 15.90 €

Sweetie Burger

Minced beef steak 140g*,
homemade cheddar sauce cascade,
homemade candied onions, pickles,
Sweetie's sauce, fresh tomato, crispy onions

Honey Burger NEW

Minced beef steak 140g*,
fresh tomato, gratinated goat cheese
with honey, duck breast, homemade candied
shallots cream, red onions

Savoyard Burger

Minced beef steak 140g*,
fresh tomato, red onions, dry ham,
raclette cheese, homemade candied
shallots cream, pickles

Chorizo Burger NEW

Minced beef steak 140g*,
grilled chorizo, gratinated Comté cheese,
homemade chorizo cream,
fresh tomato, red onions

Camembert Burger

Minced beef steak 140g*,
breaded Camembert, homemade candied
onions, fresh tomato, sour cream,
melted Camembert

Chicken Burger NEW

Homemade crispy chicken fillet 150 g,
mozzarella, homemade tomato sauce,
green pesto, red onions,
fresh tomato



Sweetie's Fajitas

15.90 €

Crispy Chicken Fajitas

Fajitas, homemade crispy chicken,
homemade cheddar sauce,
homemade tomato sauce, red onions,
cherry tomatoes

Chorizo Fajitas NEW

Fajitas, grilled chorizo,
homemade chorizo cream,
melted Comté cheese, red onions,
cherry tomatoes

Panko Shrimps Fajitas

Fajitas, panko shrimps,
homemade leek fondue,
homemade lemon mascarpone cream,
red onions, cherry tomatoes
* Single cooking
Cheddar sauce supplement +1.50€

Waffels, Pancakes & Vegan

Ask for your buckwheat waffle
Buckwheat = Gluten-free

Salted waffles or pancakes

1 4 . 9 0 €

Our waffles are homemade with good eggs
from the "Ecoufle Farm"

Our pancakes are homemade with high quality
buckwheat flour and gluten free

Brasero

Melted Comté cheese, grilled chorizo, homemade crispy chicken, homemade chorizo cream

Mountain

Melted Raclette cheese, dry ham, cooked ham, small potatoes, homemade candied shallots cream, pickles

Normand

Melted Camembert, small potatoes, sour cream, homemade candied onions, melted apples, bacon

Bowl of salad, red onions & cherry tomatoes

2 . 5 0 €

Gravlax

Gravlax salmon, homemade leek fondue, fried egg, melted Comté cheese, homemade lemon mascarpone cream, cherry tomatoes, red onions

Verdissima NEW

Green pesto, homemade tomato sauce, dry ham, mozzarella di buffala, Parmigiano Reggiano, cherry tomatoes

Magrilla NEW

Gratinated goat cheese, duck breast, homemade candied shallots cream, chicken gizzard, small potatoes, walnuts



Vegan Corner



Main courses

Buckwheat pancake or buckwheat waffle 1 3 . 9 0 €

Homemade tomato sauce, vegan cheddar, beetroot falafels, cherry tomatoes, red onions, arugula NEW

Vegan Burger 1 4 . 9 0 €

Tomato sauce, vegan steak, vegan cheddar, fresh tomato, red onions, salad & crisscuts

Vegan Fajitas 1 5 , 9 0 €

Tomato sauce, vegan steak, vegan cheddar, fresh tomato, homemade candied onions, salad & crisscuts NEW

Net prices, taxes and service included - List of allergens available on request

Starters 7 . 9 0 €

Beetroot falafels, homemade tomato sauce, arugula

Buckwheat toast
with vegan cheddar cheese,
homemade candied onions,
cherry tomatoes

Desserts 4 . 9 0 €

**Buckwheat pancake or waffle,
accompaniment of your choice :**

- Homamade jam
- Sugar & lemon juice
- Raspberry coulis
- Vegan raspberry ice cream

Ravioli & Salads

Ravioli

1 4 . 9 0 €

Carbonara Ravioli

Cheese ravioli, sour cream,
bacon, egg yolk,
Parmigiano Reggiano

1 5 . 9 0 €

Chorizo Ravioli

Cheese ravioli,
homemade chorizo cream, grilled
chorizo, Parmigiano Reggiano

1 5 . 9 0 €

Salmon Ravioli NEW

Cheese ravioli, homemade lemon
mascarpone cream, gravlax salmon,
Parmigiano Reggiano

1 6 , 9 0 €

Green Pesto Ravioli NEW

Cheese ravioli, green pesto,
dry ham, mozzarella



Salads

1 5 . 9 0 €

South West NEW

Salad, chicken gizzards,
duck breast, small potatoes,
walnuts, cherry tomatoes,
balsamic dressing

1 5 . 9 0 €

Farmer NEW

Salad, breaded Camembert,
gratinated waffle toast with Camembert,
bacon, homemade candied onions,
melted apples, cherry tomatoes,
balsamic dressing

1 4 . 9 0 €

Goat cheese

Salad, toasted waffles with goat cheese,
sour cream, honey, bacon,
cherry tomatoes, balsamic dressing

Desserts

Sweets Bar

Homemade fruit salad		6.90 €
Homemade lemon meringue tart	NEW	6.90 €
Homemade Norman Crumble	NEW	6.90 €
Homemade melted vanilla apples and pears, crumble, vanilla ice cream scoop		
Chocolat cake	NEW	7.90 €
Vanilla custard, raspberry sorbet, raspberry coulis and chips		
Chocolate & pistachio cake Dubai chocolate style	NEW	7.90 €
Homemade chocolate cake, homemade crispy pistachio Dubai cream, hot chocolate coulis, pistachio ice cream scoop		
French brioche	NEW	7.90 €
Served with homemade salted butter caramel coulis, vanilla ice cream scoop		



Large Frappé **6.90 €**
Ask your “Frappé” with almond milk

- Hazelnut “Frappé” : Vanilla syrup, Nutella, milk, whipped cream & mini waffle
- Raspberry Vanilla “Frappé” : Raspberry puree, vanilla ice cream scoop, milk, whipped cream & mini waffle **NEW**

Gourmand Coffee OR Tea **8.90 €** **NEW**
Mini melted apples & pears crumble, mini fruit salad, ice cream scoop & whipped cream, mini-waffle homemade salted butter caramel

Waffel Coffee **4.90 €**
Coffee served with sweet mini-waffles

Sweet Waffles & Pancakes

Ask for your buckwheat waffle
Buckwheat = Gluten-free

Our essentials

PANCAKE BASE OR WAFFLE BASE
THE CHOICE IS YOURS

Sugar	4 . 1 0 €	Homemade White Chocolate	5 . 5 0 €	Coulis or chips	+ 1.60 €
Butter & sugar	4 . 5 0 €	Homemade Hot Chocolate	5 . 5 0 €	Ice cream scoop	+ 2.90 €
Nutella	5 . 5 0 €	Homemade Salted Butter Caramel	5 . 5 0 €	Buckling	+ 2.90 €
		Homemade jam according to season	5 . 5 0 €		



Our Specials

PANCAKE BASE OR WAFFLE BASE
THE CHOICE IS YOURS

Normand NEW

7 . 9 0 €

Homemade melted vanilla apples and pears,
vanilla ice cream scoop, homemade salted butter
caramel coulis, whipped cream

Dubaï chocolate NEW

Pistachio ice cream scoop, homemade crispy pistachio
Dubaï cream, black chocolate coulis,
pistachio chips, whipped cream

Raspberry NEW

White chocolate ice cream scoop, raspberry chips &
coulis, meringue, whipped cream

Kind' Eure

Nutella, homemade white chocolate coulis,
crumble, Kinder, vanilla ice cream scoop,
whipped cream

Lemon NEW

Lemon mousse, buckling meringue, lime zest,
lemon ice cream scoop, whipped cream

Gourmet

Nutella, vanilla ice cream scoop, banana,
crumble, whipped cream

Net prices, taxes and service included - List of allergens available on request

Our Ice Cream Cups

Liégeois of your choice : chocolate, caramel, pistaccio, coffee 5.90 €

2 ice cream scoops and sauce according to the chosen flavor,
1 vanilla ice cream scoop, whipped cream

Iced Dubaï Chocolate cup NEW 7.90 €

2 pistachio ice cream scoops, 1 black chocolate ice cream scoop,
homemade crispy pistachio Dubai cream, black chocolate coulis,
pistachio chips & whipped cream

Iced raspberry cup NEW 7.90 €

2 white chocolate ice cream scoops, 1 raspberry ice cream scoop,
raspberry chips & coulis, whipped cream

Iced Normand cup NEW 7.90 €

2 pear ice cream scoops, 1 apple ice cream scoop,
homemade melted vanilla apples & pears, crumble, whipped cream

Iced Kind' Eure cup 7.90 €

2 vanilla ice cream scoops, 1 chocolate ice cream scoop,
crumble, Nutella, Kinder, whipped cream

Flavors of your choice

2 Scoops 4.90 €

3 Scoops 5.90 €

Ice cream flavors : Vanilla, Chocolate, Pistachio, Strawberry,
Salted butter caramel, Pure arabica coffee, White chocolate

Sorbet flavors : Lemon, Pear, Green apple, Raspberry



Sweetness

Hot Drinks

Almond milk on request

Espresso Illy	1 . 9 0 €	Hot Chocolate	4 . 5 0 €
Decaffeinated	1 . 9 0 €	Viennese Hot Chocolate	4 . 9 0 €
Espresso Macchiato	2 . 3 0 €	Latte Macchiato	5 . 5 0 €
Coffee “Crème”	2 . 7 0 €	Latte Macchiato raspberry flavor	5 . 9 0 €
Cappucino	4 . 2 0 €	Latte Macchiato caramel flavor	5 . 9 0 €
“Dammann Frères” Tea	3 . 9 0 €	Matcha Latte	5 . 9 0 €
Viennese coffee	4 . 5 0 €		

Cold Drinks

Almond milk on request

Shaked coffee	5 . 9 0 €	Shaked Latte caramel flavor	5 . 9 0 €
Shaked Latte	5 . 9 0 €	Shaked Latte raspberry flavor	5 . 9 0 €
Shaked Chocolate	5 . 9 0 €	Iced Matcha Latte	5 . 9 0 €

Digestives drinks 4 C L 6 . 9 0 €

Calvados	Limoncello
Cognac	Manzana
Irish coffee + 2 €	Get 27 ou 31



Our Menus

Starter & Main Course
OR
Main Course & Dessert
16.90€

Starter & Main Course & Dessert
19.90€

WEEKLY MENU

Excluding evenings and public holidays

Cold cuts plate

Toasted waffle with goat cheese

Mozza sticks, dry ham & green pesto

Ravioli with Italian ham

Carbonara Ravioli

Chicken fillet with mozzarella & green pesto

Mountain Pancake or Waffle

Sweety's "Cordon Bleu"

Goat cheese salad

French Brioche with caramel

Fruit Salad

Pancake or Waffle with coulis of your choice

2 ice cream scoops of your choice

Daily dessert



DAILY MENU

Excluding evenings and public holidays

Daily Main Course & Daily Dessert

13.90€

**In order to facilitate the organisation
in the kitchen, our menus
cannot be changed**

Thank you for your understanding

10.90€

MENU SWEET KIDS

Regular Coke

Water with syrup

Lemonade with syrup

Apple juice

Pancake with cooked ham & cheese

Children Burger with crisscuts

Well done cooking only

Nuggets with crisscuts

Carbonara gnocchi

2 ice cream scoops
of your choice

Apple sauce

Pancake or waffle
with coulis of your choice

22.90€

EVENING AND WEEK-END MENU

Excluding public holidays

MAIN COURSE & DESSERT

"Bourguignon" beef

Salmon ravioli

Normand pancake or waffle

Chicken Fajitas, crisscuts & salad

Chicken fillet with mozzarella & green pesto

French Brioche with caramel

Sweety's Pancake or Waffle

Liegeois ice cream cup of your choice

Choco & pistachio cake Dubai Style

Norman Crumble with
vanilla ice cream scoop



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Our Wines



Glasses and Pitchers

	12CL	25CL	50CL
Rouge (IGP Loire Valley, Gamay, Vignoble Dubreuil)	3,90€	6,90€	11,90€
Rosé (IGP Loire Valley, Rosé, Vignoble Dubreuil)	3,90€	6,90€	11,90€
Blanc (IGP Loire Valley, Sauvignon, Vignoble Dubreuil)	3,90€	6,90€	11,90€

Red Wines

	12CL	75CL
Chinon, Domaine Pierre Sourdais - <i>Light and fruity</i>	6,50€	28,90€
Bordeaux, Château Franc-Baudron - <i>Soft with beautiful tannins</i>	5,30€	21,90€
Montagne Saint-Emilion, Château Franc-Baudron - <i>Soft and tasty tannins</i>	6,90€	30,90€



White Wines

	12CL	75CL
Bordeaux, Château Franc-Baudron - <i>Dry, fruity with exotic notes</i>	5,10€	20,90€
Cheverny, Vignoble Tevenot - <i>Dry, ample and very aromatic</i>	6,50€	28,90€
Côteaux Du Layon, Domaine Dhommé - <i>Slightly sweet with great finesse</i>	6,40€	27,90€



Rosé Wines

	12CL	75CL
Bordeaux, Château Fontbonne - <i>Dry and slightly full-bodied</i>	5,10€	20,90€
Côtes De Provence, Gris d'Argens - <i>Light, fruity and elegant</i>	4,90€	19,90€

