Beat: Travel

"HOTEL LA MARINE" - THE COTENTIN ART OF LIVING “UNIQUE” BY NATURE

HOTEL HERITAGE FOR 150 YEARS

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USPA NEWS - "La Marine", a Hotel and Restaurant, opened its Doors in Carteret in 1876, headed by the Cesne Family... For 5 Generations, the Establishment has established itself as the Chic and Essential Address, both for the Hotel and for its Gastronomic Cuisine. The Restaurant also received a Star in the Michelin Guide in 1986.

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In 2016, this Family handed over to an Alsatian who carried out Renovation Work, allowing the Hotel to obtain 4 Stars.

In 2024: New course for "La Marine"!... Three Local Children share the Same Desire to save the Declining Establishment and to write a New Story, together, at Home in Carteret! They bought "La Marine" in April 2023.

One Objective: To discover their Region with Common Sense, Respect and Emotion with an Address that combines Modern Comfort and Authentic Atmosphere.

- Located opposite the Harbor of Carteret between Dune and Sea, the "La Marine" Hotel is a Unique Experience to live. A Gentle and Peaceful Break in the Heart of Wild and Preserved Nature.

The Establishment is Part of a Responsible Tourism Approach, Respectful of People and the Surrounding Nature.

The Rooms with their Refined and Contemporary Decor rival each other in Charm and Clarity. The Hotel will seduce you with its Elegance, its Peaceful Atmosphere and the Exceptional Kindness and Ability of the Staff, who is at your Disposal to make your Stay Unforgettable.

The Hotel has 26 Rooms, 19 of which have Terraces or Balconies with a View of the Sea. Two Rooms are designed for People with Reduced Mobility. An Elevator serves the Three Levels, some Rooms are communicating.

- The "Marnage" Restaurant offers a Journey to the Heart of the Iodized Terroir of Cotentin. A True Culinary Ode to the Wild and Preserved Nature of the Peninsula.
Aims to be an Elegant, Committed and Tasty Restaurant for Locals, Seasonal Workers and Tourists passing through the Renowned Seaside Resort of Barneville-Carteret.

The Restaurant has Two Magnificent Rooms with Sea Views. Guests can, for Lunch or Dinner, appreciate and enjoy the Live Spectacle of the Port. On Sunny Days, a Superb Terrace with around Twenty Seats offers a Breathtaking View of the Port, Ideal for Relaxation and Tasting.

A “Chic Antique” Decor in Seaside Villa Style: Navy Blue and White Colors, Natural Materials, the Seaside Spirit is reflected in Every Detail. The Objects found here and there give the Place a “Home-Like” Atmosphere. The Walls display Works by Local Artists or "Coups de Cœur" of Owners who are Sensitive to Art and Crafts.

2023-2024: Victor Leboucher becomes Chef of the Marnage Restaurant, offering a Cuisine that is Both Technical and Poetic. Perfect Cooking, Ultra-Tasty Broths & Sauces, Wild Flowers and Herbs, are the Markers of a Mastered and Sensitive Cuisine.

The chef Victor Leboucher and his Young, Cheerful, Local Brigade are full of Gourmet Ideas that respect the Product. Cotentin flows in the Veins of this Team which defends its Iodized Terroir on the Plate with Sincerity and Generosity.

With Farmer Grandparents and a Landscaper Father, the Young Chef Victor grew up in Gardens and cooking! His Family passed on to him their Love and Respect for the Land, Wild Flowers, Excellent Products and their Demand for a Job Well Done.

- À La Carte Menu represents The Cotentin Terroir throughout the Seasons.

"Marnage" offers a Short and Variable Menu depending on the Day's Arrivals, the Mood of Nature and that of the Chef. The Generous and Wild Nature guides the Plate, offering only one Certainty: the Promise of a Beautiful Discovery, that of the Talent of the Chef and the Treasures of the Land and the Sea.

- Around a Cocktail signed Bastien Lesachey

Hôtel La Marine has entrusted the Management of the Hotel Bar to a Young Man Passionate about Mixology and Spirits: Bastien Lesachey. For an Original Aperitif or the Choice of a Digestive, "Marnage" offers its Guests wise Advice.

Cocktails with Local Flavors. The Menu, made up of 15 Recipes, with or without Alcohol, evolves with the Seasons.The Young Mixologist works in Close Collaboration with the Manager to rationalize purchasing, prioritize Local Products and reduce Waste.

In the Lounge or on the Terrace, Guests will enjoy a Digestive or a Good Glass of Wine carefully recommended by Bastien Lesachey. In the Cellar, no less than 400 References. The Selection oscillates between Very Good Classic Estates and Gems of Natural Wines. On the Spirits side, Treasures of Gin, Whiskey and Calvados from Local but also from around the World will delight the Taste Buds of Enthusiasts.

Menu "Iodized Terroir" we tasted at "Marnage" Restaurant during Dinner

* Mise En Bouche

* Crabe / Crab
Araignée de mer, Mayonnaise Poireaux, Emulsion au Poivre de Tasmani de la Plantation Petite Rivière
Spider crab, Leek Mayonnaise, Tasmani Pepper Emulsion from Plantation Petite Rivière
* Bar
Ragoût de Petits Pois, Crème Fraîche & Caviar
Pea Stew, Crème Fraîche and Caviar
* Lapin de Catteville / Catteville Rabbit
Foie Gras & Champignons, Tartelette Foie & Girolles Sautées
Foie Gras & Mushrooms, Liver Tartlet and Sautéed Chanterelle
* Chèvre / Goat Cheese
Chèvre Frais, Maïs & Miel de Pissenlit
Fresh Goat Cheese, Corn & Dandelion Honey
* Chocolat Grands Crus Talakalum / Tulakalum Grands Crus Chocolate
Sorbet aux Herbes, Feuilles Croquantes
Herb Sorbet, Crunchy Leaves

Source: "La Marine" Hotel & "Marnage" Restaurant
With the Presence of Renaud Desfours Owner

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