L'ABSINTHE

HONFLEUR



RESTAURANT

L'ABSINTHE
HONFLEUR

Sea Foods

WHELKS	13
PRAWNS	19
GRAY SHRIMPS	14
CRAB	21
HALF-LOBSTER MAYONNAISE	35
LANGOUSTINES 6 pieces	31

Oysters from Normandie

	Les 6	Les 9	Les 12
SAINT-VAAST N°3	16	23	29
PLEINE MER N°3	16	23	29
UTAH N°2	22	33	44

Oysters Trilogy 18€
2 Saint-Vaast, 2 Pleine mer, 2 Utah

Our Platters

PLATE
31€

3 PLEINE MER, 3 SAINT-VAAST
WHELKS, PRAWNS , SHRIMPS

SPECIAL SHELLFISH
65€

PRAWNS,
SHRIMPS, 1/2 CRAB,
LANGOUSTINES,
1/2 LOBSTER

OYSTERS TASTING
49€

6 PLEINE MER N°3
6 SAINT-VAAST N°3
6 UTAH N°2

ABSINTHE
49€

3 PLEINE MER, 3 SAINT-VAAST
WHELKS, 3 PRAWNS, SHRIMPS,
1/2 CRAB,
2 LANGOUSTINES

ROYAL for 1
75€

2 PLEINE MER, 2 SAINT-VAAST,
2 UTAH,
WHELKS, 3 PRAWNS, SHRIMPS,
1/2 CRAB, 2 LANGOUSTINES,
1/2 LOBSTER

ROYAL for 2
135€

4 PLEINE MER, 4 SAINT-VAAST,
4 UTAH,
WHELKS, 6 PRAWNS, SHRIMPS,
1 CRAB, 4 LANGOUSTINES,
1 LOBSTER

Starters

FISH SOUP, croûtons and rouille	15
MUSSELS GRATIN, garlic and parsley	17
RAW SCALLOPS CARPACCIO, citrus oil	21
SCALLOPS, sesame seeds and risotto rice	21
PRAWNS AND CORIANDER RAVIOLI, ginger and lemongrass cream	19
SALMON GRAVLAX, lemon and chives	23
BOITE DE SARDINES "LA BELLE ILOISE"	14
CRISPY CAMEMBERT CHEESE and candied onions	14
HOME MADE PORK TERRINE, toasts	14
STUFFED SNAILS, 6 pieces	16
MARROW BONES, toasts	19
HOMEMADE DUCK FOIE GRAS Plain or Apple with Calvados	29
POACHED EGG, smoked haddock cream and croûtons	16
ROASTED NEUFCHÂTEL, honey and rosemary	17

Salads

CHICKEN CAESAR SALAD Romaine lettuce, Parmesan	21
OCEAN SALAD Salmon Gravlax, smoked haddock, red cabbage, chinese cabbage...	23
WINTER SALAD Smoked duck brest,crispy Camembert,poached egg and croûtons...	23

Plates

ASSORTIMENT OF DELICATESSEN Ham, Chorizo, Home made terrine ...	21
Assortiment of cheeses Camembert, Pont l'Evêque, Livarot, Neufchâtel	18
MIXTE PLATE Delicatessen and cheeses	23

L'ABSINTHE
HONFLEUR

Main Courses

Fishes and Shellfishes

HALF-LOBSTER, fries and mayonnaise	38
FISH AND CHIPS tartar sauce	24
FISH MARMITE, croutons and rouille	29
SCALLOPS SHELLS, 4 FLAVORS (salted butter, spices, garlic and parsley, citrus...)	32
SCALLOPS, YoTo cream sauce and parsnip puree	32
SOLE MEUNIÈRE and steamed potatoes	52
MONKFISH CURRY, vegetables and basmati rice	32
COD FILLET, chorizo cream and mashed potatoes	29
ROASTED LOBSTER, herbs butter and mashed potatoes with chives	59
FISH OF THE DAY (See the menu)	26

Pasta

LINGUINI WITH CAMEMBERT CHEESE, SPECK HAM and PARMESAN	21
LINGUINI WITH SQUIDS, PRAWNS AND MUSSELS, marière cream	29

Veggies

VEGETARIAN CURRY WITH RICE	21
MUSHROOMS RAVIOLI WITH CREAM, PARMESAN AND ROASTED NUTS	23

Meats

RIB-EYE STEAK, sauce of your choice and fries	32
BEEF RUMPSTEAK, sauce of your choice and fries	27
STEAK TARTARE with fries	25
CHICKEN BREAST, mushrooms cream and mashed potatoes	25
KIDNEY OF VEAL, Calvados cream and potatoes gratin	29
SHREDDED DUCK CONFIT topped with creamy mashed potatoes	27
BEEF BURGER WITH BACON, melted Cheddar and fried onions, fries	24
PAN-FRIED VEAL CHOP, Normand sauce and potatoes gratin	39
BEEF PRIME RIB for 2 people Side dishes and sauce of your choice approximately 1.2 kg	92
PORK TOMAHAWK, side dishes of your choice Honey and rosemary sauce For 1 person For 2 people	 36 72

Sauces of your choice:

Pepper, Camembert cheese,
Yoto cream , Mushrooms cream

Suppléments :

Fries, Vegetables, Linguini, Mashed potatoes,
Steamed potatoes, Potatoes gratin(6€)
Green salad (5€)

Cheeses and Desserts

Normand cheeses 9

Pont l'Evèque, Camembert, Livarot

Ice cream scoop 4

Vanilla, Chocolate, Coffee, Caramel, Pistachio
Lemonn, Mango, Passion fruits, Red fruits, Apple

Sundaes

COLONEL COUPE (Lemon sorbet and Vodka)	14
NORMAND COUPE (Apple sorbet and Calvados)	14
DAME BLANCHE (Vanilla ice cream, melted chocolate and Whipped cream)	14
COUPE MONT-BLANC (Vanilla ice cream, Chestnut cream and Whipped cream)	14
TROU NORMAND	8

Homemade desserts

RUM BABA, whipped cream	14
CARAMELIZED APPLE TART WITH CREAM	13
RICE PUDDING, CARAMEL SAUCE	11
CHOCOLATE PROFITÉROLE	13
MANGO AND PASSION FRUITS SOUFFLÉ	14
CHOCOLATE FONDANT CAKE, vanilla ice cream	12
TIRAMISU BALL	13
DESSERT OF THE DAY	11
COFFEE GOURMAND	14
AFFOGATO	6.5

L'ABSINTHE

HONFLEUR

Spécial Scallops

Entrée + Plat + Dessert 57€

Starters

RAW SCALLOPS CARPACCIO
citrus oil
or
SCALLOPS WITH SESAME SEEDS
risotto rice

Main Course

SCALLOPS SHELLS, 4 FLAVORS
(salted butter, spices, garlic and parsley, citrus)
or
SCALLOPS,
YoTo cream sauce and parsnip puree

Cheeses
or
Desserts

of your choice

Le Menu Normand

Entrée + Plat + Dessert 32€

Starters

6 OYSTERS "PLEINE MER" N°3
or
FISH SOUP
croûtons and rouille
or
CRISPY CAMEMBERT CHEESE
candied onions
or
HOMEMADE TERRINE
candied onions and toasts

Main courses

CHICKEN BREAST
Normand sauce and puree
or
FISH OF THE DAY
cider butter and vegetables
or
LINGUINI WITH CAMEMBERT CHEESE CREAM,
SPECK HAM and PARMESAN

Desserts or Cheeses

NORMAND CHEESES
or
RICE PUDDING
caramel sauce
or
CARAMELIZED APPLE TART
cream

Le Menu Absinthe

Entrée + Plat + Dessert 45 €

Starters

PLATE OF SEAFOODS
oysters, prawns and whelks
or
PRAWNS AND CORIANDER RAVIOLI
ginger and lemongrass cream
or
POACHED EGG
smoked haddock cream and croûtons
or
STUFFED SNAILS
6 pieces

Main Courses

COD FILLET
chorizo cream and mashed potatoes
or
FISH MARMITE
croûtons and rouille
or
SHREDDED DUCK CONFIT
topped with creamy mashed potatoes
or
BEEF RUMP STEAK
sauce of your choice and fries

Cheeses
or
Desserts of your choice

Kid Menu

1 SIRUP

NUGGETS FRITES or FISH AND CHIPS

1 SCOOP OF ICE CREAM

13€

NET PRICES IN EUROS- SERVICE INCLUDED- DRINKS NOT INCLUDED-
LISTE OF ALLERGENS AT RECEPTION