L'ABSINTHE

HONFLEUR

RESTAURANT

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HONFLEUR

Sea Foods

WHELKS	13
PRAWNS (X6)	19
SHRIMPS (GREY)	14
CRAB	21
HALF LOBSTER with mayonnaise	35
LANGOUSTINES 6 pièces	31

Oysters from Normandie

	Les 6	Les 9	Les 12
SAINT-VAAST N°3	14	21	28
PLEINE MER N°3	14	21	28
UTAH N°2	22	33	44

Oysters Trilogy 17€
2 Saint-Vaast, 2 Pleine mer, 2 Utah

Our Platters

PLATE
28€
3 PLEINE MER, 3 SAINT-VAAST
WHELKS, 2 PRAWNS , SHRIMPS

SPECIAL SHELLFISH
65€
PRAWNS,
SHRIMPS, 1/2 CRAB,
LANGOUSTINES,
1/2 LOBSTER

OYSTERS TASTING
45€
6 PLEINE MER N°3
6 SAINT-VAAST N°3
6 UTAH N°2

ABSINTHE
49€
3 PLEINE MER, 3 SAINT-VAAST
WHELKS, PRAWNS, SHRIMPS,
1/2 CRAB,
LANGOUSTINES

ROYAL
95€
3 PLEINE MER, 3 SAINT-VAAST, 3 UTAH,
WHELKS, PRAWNS, SHRIMPS,
1 CRAB, LANGOUSTINES,
1/2 LOBSTER

Starters

FISH SOUP, croûtons and rouille	15
SHRIMPS RAVIOLI, ginger, coriander and lemongrass cream, 3 pieces	17
MUSSELS GRATIN, garlic and parsley	17
POACHED EGG, SMOKED HADDOCK CREAM WITH CHIVES	16
SMOKED SALMON with toasts	23
RAW SCALLOPS CARPACCIO with citrus oil	23
CRISPY CAMEMBERT CHEESE and candied onions	14
HOME MADE PORK TERRINE with Espelette piment	14
SPECK INVOTINI GRATIN, Scamorza and parmesan cheese cream	17
MARROW BONES with toasts	19
STUFFED SNAILS, 6 pièces	16
DUCK FOIE GRAS, mango chutney	23
SARDINES "LA BELLE ILOISE", can	14

Salads

CHICKEN CAESAR SALAD	19
SALMON SALAD WITH SHRIMPS, grilled vegetables and dill oil	23
CRISPY CAMEMBERT CHEESE AND BACON SALAD	18

Plates

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

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Main Courses

Fishes and Shellfishes

HALF LOBSTER, french fries and mayonnaise	38
FISH AND CHIPS, tartare sauce	24
FISH MARMITE, bouillabaisse style	29
COD FILLET, grilled vegetables and vierge sauce	29
SOLE MEUNIÈRE, steamed potatoes	49
MONKFISH TAGINE WITH SPICES, vegetables and semolina	32
ROASTED LOBSTER herbs and lemon butter, grilled vegetables	59
SCALLOPS IN SHELL, 4 flavors and mashed potatoes	32

Pastas

VEGGIE LINGUINI WITH MUSHROOMS CREAM and parmesan	21
LINGUINI WITH SQUIDS, SHRIMPS AND MUSSELS	29

Meats

RIB STEAK, french fries et salad, béarnaise or pepper sauce	32
STEAK TARTARE, fries et salad	24
BEEF "POT AU FEU" with bone and vegetables	29
DUCK CONFIT, fried potatoes with garlic	27
KIDNEY'S OF VEAL, mushrooms cream and potatoes gratin	28
BEEF BURGER WITH BACON, CAMEMBERT CHEESE AND CANDIED ONIONS, french fries and salad	23
BIG VEAL CHOP WITH BACON and potatoes gratin	42
BEEF PRIME RIB for 2 persons approximately 1,2 kg	88
PORK TOMAHAWK for 1 person	35
for 2 people	69

Suppléments : Fries, Grilled Vegetables, Pasta, Purée, Potatoes gratin, Steamed potatoes (6€), Salad (5€)

Cheeses and Desserts

Normands Cheeses

2 choices 8 3 choices 11

Pont l'Evèque, Camembert, Livarot, Tomme Normande

Ice cream Scoop 4

Vanilla, Chocolate, Coffee, Caramel, Pistachio, Amaréna

Lemon, Mango, Passion fruits, Strawberry, Apple, Ginger

Sundaes

COUPE COLONEL (Lemon sorbet and Vodka)	14
COUPE NORMANDE (Apple sorbet and Calvados)	14
DAME BLANCHE (Vanilla ice cream and chocolat sauce with whipped cream)	14

Desserts from our Chef Pâtissier

COFFEE GOURMAND	14
RHUM BABA, whipped cream	14
FRENCH TOAST, SALTED CARAMEL SAUCE	13
PEAR CHEESECAKE	13
CHOCOLATE PROFITÉROLE	13
ROASTED APPLE, CARAMEL AND PECAN NUTS	11
MANGO AND PASSION FRUITS SOUFFLÉ, ginger ice cream	14
LEMON TART WITH MERINGUE	12
CHOCOLATE FONDANT CAKE, vanilla ice cream	12

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Le Menu Normand
Starter + Main Course + Dessert 32€

Starters

6 OYSTERS "PLEINE MER" N°3

FISH SOUP
croûtons and rouille

CRISPY CAMEMBERT CHEESE
and candied onions

HOME MADE PORK TERRINE
with Espelette piment

Main Courses

CHICKEN BREAST
Normande cream and puree

FISH OF THE DAY
cider butter and grilled vegetables

LINGUINI
Mussels, shrimps and squids

Desserts

NORMAND CHEESES

ROASTED APPLE, CARAMEL AND PECAN NUTS

PEAR CHEESECAKE

2 SCOOPS OF ICE CREAM

Le Menu Absinthe
Starter + Main Course + Dessert 45 €

Starters

PLATE OF SEAFOODS
oysters, shrimps, whelks

SHRIMPS RAVIOLI
ginger, coriander and lemongrass cream (3 pieces)

RAW SCALLOPS CARPACCIO
with citrus oil

SPECK INVOTINI GRATIN
Scamorza and parmesan cheese cream

Main Courses

COD FILLET
grilled vegetables and vierge sauce

FISH MARMITE
bouillabaisse style

KIDNEY'S OF VEAL
mushrooms cream and potatoes gratin

DUCK CONFIT
fried potatoes with garlic

Desserts or Cheeses

CHEESES
or
DESSERTS

Kids Menu

1 SIRUP

HOME MADE NUGGETS WITH FRIES or FISH AND CHIPS

1 SCOOP OF ICE CREAM

13€

NETS PRICES IN EUROS - INCLUDED SERVICE - DRINKS NOT INCLUDED
LIST OF ALLERGENS AVAILABLE AT RECEPTION