

L'ABSINTHE
HONFLEUR



RESTAURANT

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HONFLEUR

Sea Food

WHELKS	13			<i>Oysters from Normandie</i>		
PINK SHRIMPS	19			x 6	x 9	x 12
GREY SHRIMPS	13	SAINT-VAAST	N°3	14	21	28
CRAB	21		N°2	16	24	32
HALF COLD LOBSTER	35	PLEINE MER	N°3	12	18	24
LANGOUSTINES	31	UTAH	N°2	22	33	44
6 PIECES						

Our Platters

PLATE 25€

3 PLEINE MER, 3 SAINT-VAAST
WHELKS, PINK SHRIMPS,
GREY SHRIMPS, CLAMS

SPECIAL SHELLFISH 55€

PINK SHRIMPS,
GREY SHRIMPS, LANGOUSTINES,
1/2 CRAB
1/2 LOBSTER

SPECIAL OYSTERS 39€

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

L'ABSINTHE 49€

3 PLEINE MER, 3 SAINT-VAAST
WHELKS, PINK SHRIMPS,
GREY SHRIMPS, CLAMS, 1/2 CRAB
LANGOUSTINES

ROYAL 85€

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

Starters

FISH SOUP, croûtons and rouille	15	ARUGULA WITH WALNUTS AND FRIED CAMEMBERT	14
MUSSELS GRATIN garlic and parsley	17	PORK TERRINE WITH CALVADOS, candied onions	14
GRILLED BIG PRAWNS, hazelnut oil 1 piece 180 grs	24	CREAMY BURRATA, tomatoes and marinated zucchini salad	16
SALMON GRAVLAX, citrus oil	18	MARROW BONES and toasts	18
TUNA TATAKI, yakumi sauce	19	SARDINES "La Belle Iloise"	14
SHRIMP SPRING ROLLS, spicy sauce	16	STUFFED SNAILS WITH GARLIC AND PARSLEY (6 pieces)	16

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Salads

CAESAR SALAD <i>Romaine salad, chicken and parmesan cheese</i>	19
FRESH SALAD <i>Salmon gravlax, avocado and shrimps ...</i>	23
ITALIAN SALAD <i>Burrata, ham and parmesan cheese ...</i>	18

Assortiments

DELICATESSEN <i>Iberian ham, chorizo, homemade terrine ...</i>	21
CHEESES <i>Camembert, Pont l'Evêque, Livarot, Tomme</i>	18
MIXED <i>Delicatessen & Cheeses</i>	23

Main Courses

Fish and shellfish

HALF COLD LOBSTER <i>french fries and mayonnaise</i>	38
FISH AND CHIPS, tartare sauce	24
FISH MARMITE, bouillabaisse style	29
COD FILLET, grilled pepper cream and yellow rice <i>with chorizo</i>	29
SOLE MEUNIÈRE, steamed potatoes	48
MONKFISH FILLET, spicy butter and vegetables	29
SALMON TARTAR, green apple, spring onion, <i>cucumber and crunchy vegetable salad</i>	25
WHOLE ROASTED LOBSTER, vegetables	59

Pasta

LINGUINES WITH MUSHROOMS <i>Tartufata cream and parmesan cheese</i>	19
LINGUINES WITH HERBS PESTO AND BURRATA, cherry tomatoes and parmesan cheese	19
LINGUINE WITH SQUID AND SEAFOODS	29

Meat

RIB STEAK, french fries and salad, pepper or <i>bearnaise sauce</i>	32
BEEF TARTAR, french fries and salad	24
BEEF TATAKI, wok of vegetables and peanut <i>sauce</i>	24
CHICKEN BREAST, Normande sauce and fried <i>potatoes with parsley and garlic</i>	24
KIDNEY'S OF VEAL, mushroom cream and purée	28
BEEF BURGER, GRILLED BACON, CANDIED ONIONS AND CAMEMBERT CHEESE, french fries <i>and salad</i>	23
VEAL CHOP WITH PANCETTA, fried potatoes <i>with parsley and garlic</i>	35
PRIME RIB for 2 people <i>Normande race approximately 1,2 kg</i>	88
PORK TOMAHAWK for 1 person <i>2 people</i>	35 69

Supplements : French fries, Vegetables, Linguine, Fried potatoes, Purée, Steamed potatoes (6€), Salad (4€)

Desserts

RUM BABA, whipped cream	14
RED FRUITS PAVLOVA	15
RICE PUDDING WITH SALTED BUTTER CARAMEL	11
CHOCOLATE PROFITEROLE	13
ICED NOUGAT WITH CANDIED AND DRIED FRUITS	11
MANGO and PASSION SOUFFLÉ, ginger ice cream	14
APPLE SHORTBREAD flambéed with Calvados	13
CHOCOLATE FONDANT CAKE, vanilla ice-cream	12
RED FRUITS and whipped cream	16

And also

Cheeses from Normandie

Ice cream

on the dessert menu

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Le Menu Normand

Starter, Main Course and Dessert - 32€

Starters

6 OYSTERS "PLEINE MER" N°3

FISH SOUP, croûtons and rouille

ARUGULA WITH WALNUTS AND FRIED
CAMEMBERT

PORK TERRINE WITH CALVADOS,
preserve onions

Main Courses

FISH MARMITE, bouillabaisse style
and steamed potatoes

CHICKEN BREAST, Normande sauce and fried potatoes
with parsley and garlic

FISH OF THE DAY WITH CIDER BUTTER
vegetables

SALMON TARTAR, green apple, spring onion, cucumber
and crunchy vegetable salad

Desserts

CHEESE FROM NORMANDY

APPLE SHORTBREAD

RICE PUDDING WITH SALTED BUTTER CARAMEL

2 SCOOPS OF ICE CREAM

Le Menu Absinthe

Starter, Main Course and Dessert - 45€

Starters

PLATE OF SEAFOODS,
oysters, shrimps, whelks

TUNA TATAKI, yakumi sauce

CREAMY BURRATA,
tomatoes and marinated zucchini salad

SHRIMP SPRING ROLLS, spicy sauce

Main Courses

BEEF TATAKI

wok of vegetables and peanut sauce

MONKFISH FILLET, spicy butter and vegetables

KIDNEY'S of VEAL, mushrooms cream and purée

COD FILLET, grilled pepper cream and yellow rice
with chorizo

Desserts or Cheeses

1 CHEESE or DESSERT

of your choice

Kids Menu

1 SIRUP

HOME MADE NUGGETS OR FISH AND CHIPS

1 SCOOP OF ICE CREAM

13€

NET PRICES IN EUROS, SERVICE INCLUDED, DRINKS NOT INCLUDED

LIST OF ALLERGENS AVAILABLE AT RECEPTION