

L'ABSINTHE

HONFLEUR



RESTAURANT

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Sea Foods

WHELKS	13
PINK SHRIMPS	19
GREY SHRIMPS	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

Our Platters

PLATE 28€

3 PLEINE MER, 3 SAINT-VAAST
WHELKS, 2 PINK SHRIMPS,
GRAY SHRIMPS

ABSINTHE 49€

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

SPECIAL SHELLFISH 55€

PINK SHRIMPS,
GREY 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

ROYAL 85€

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

Starters

FISH SOUP, croûtons and rouille	15	CRISPY CAMEMBERT CHEESE and candied onions	14
SAUTEED SQUIDS	17	HOME MADE TERRINE	14
MUSSELS GRATIN, garlic and parsley	17	INVOLTINI GRATIN, SPECK AND PARMESAN CHEESE	17
GRILLED BIG PRAWN, vierge sauce 1 pièce 180 grs	24	MARROW BONES with toasts	18
SMOKED SALMON with toasts	23	STUFFED SNAILS 6 pièces	16
VEGETABLES SPRING ROLLS, sweet and sour sauce	13	DUCK FOIE GRAS, mango chutney	23
SARDINES "LA BELLE ILOISE"	14		

Salads

CHICKEN CAESAR SALAD	19
SALMON AND SHRIMPS SALAD	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, risotto with squid ink and cream	29
SOLE MEUNIÈRE, steamed potatoes	48
ROASTED MONKFISH, grilled vegetables and chorizo cream	30
SALMON STEAK, vierge sauce and purée	27
ROASTED LOBSTER herbs butter and vegetables	59

Pastas

LINGUINES WITH MUSHROOMS and parmesan cheese	19
VEGGIE LINGUINES with goat cheese, spinach salad and parmesan	21
LINGUINES WITH SQUID, SHRIMPS AND MUSSELS	29

Meats

RIB STEAK, french fries et salad, béarnaise or pepper sauce	32	
STEAK TARTARE, fries et salad	24	
BLACK PUDDING PARMENTIER	24	
DUCK CONFIT, fried potatoes	29	
CHICKEN BREAST, lemon and tarragon with pasta	25	
KIDNEY'S OF VEAL, mushrooms cream and potatoes gratin	28	
BEEF BURGER WITH BACON, CAMEMBERT CHEESE AND CANDIED ONIONS, french fries and salad	23	
T-BONE OF VEAL WITH PANCETTA, fried potatoes	35	
PRIME RIB for 2 persons approximately 1,2 kg	88	
PORK TOMAHAWK for 1 person	35	
	for 2 people	69

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

Cheeses and Desserts

Normands Cheeses

2 choices 8 3 choices 11

Pont l'Evêque, Camembert, Livarot, Tomme Normande

Ice cream Scoop 4

Vanilla, Chocolate, Coffee, Caramel, Pistachio, Amaréna
Lemon, Mango, Passion fruits, Strawberry, Apple, Ginger

Sundaes

TROU NORMAND	6
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	13
PEAR CHEESECAKE	13
CHOCOLATE PROFITÉROLE	13
ICED NOUGAT WITH CANDIED AND DRIED FRUITS	14
MANGO AND PASSION FRUITS SOUFFLÉ, ginger ice cream	14
CANNELÉ with ice cream	11
CHOCOLATE FONDANT CAKE, vanilla ice cream	12
CARAMEL CREAM	11

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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 TERRINE

Main Courses

FISH MARMITE

bouillabaise style

CHICKEN BREAST

Normande cream and pasta

FISH OF THE DAY

cider butter and vegetables

BLACK PUDDING PARMENTIER

Desserts

NORMAND CHEESES

CARAMEL CREAM

PEAR CHEESECAKE

2 SCOOPS OF ICE CREAM

Le Menu Absinthe

Starter + Main Course + Dessert 45 €

Starters

PLATE OF SEAFOODS

oysters, shrimps, whelks

SAUTEED SQUIDS

VEGETABLES SPRING ROLLS

sweet and sour sauce

INVOLTINI GRATIN, SPECK AND PARMESAN
CHEESE

Main Courses

COD FILLET

risotto with squid ink and cream

SALMON STEAK

vierge sauce and purée

DUCK CONFIT

fried potatoes

KIDNEY'S OF VEAL

mushrooms cream and potatoes gratin

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