

to share

- FRIED SMELTS, TARTAR SAUCE | €14
- LOBSTER FRITTERS, CURRY MAYONNAISE | €32
- FRENCH CAVIAR - MAISON STURIA 30G | €90
AND ITS CONDIMENTS
- FISH BRANDADE | €14
GARLIC TOASTS
- NORMAN OYSTERS | €18 - €27 - €36
6 - 9 - 12 PIECES

starters

-  BURRATA LIGHTNESS WITH TOMATO AND CORN GAZPACHO | €21
- SEA BREAM CEVICHE | €24
- RAZOR CLAMS WITH PARSLEY | €21
-  **SEARED MARINATED TUNA | €26**

main courses

- POLLACK* | €32
ROASTED AND INFUSED WITH HERBS, VIRGIN SAUCE
- CAVIAR LINGUINE | €58
SHALLOT CREAM, FRENCH STURIA CAVIAR QUENELLE
-  BULGUR RISOTTO WITH NORMAN TOMME CHEESE | €24
- ROASTED NORMAN BEEF* | €38
BEEF AND CIDER JUS - FOIE GRAS SUPPLEMENT €6
- LANGOUSTINE LINGUINE | €42
-  **BELLE SOLE MEUNIÈRE | €62**
CRUSHED POTATOES WITH CANDIED LEMON
-  **WHOLE ROASTED LOBSTER | €68**
PANISSE, FENNEL, LEMON-TOMATO SABAYON, BASIL

side dishes

- QUINOA SALAD | BULGUR RISOTTO | LINGUINE
- SWEET POTATO FRIES | HERB BROCCOLI PURÉE
- NORMANDY TRUFFADE
- 1 SIDE DISH OF YOUR CHOICE INCLUDED FOR DISHES MARKED WITH AN *
ADDITIONAL SIDE DISH FOR €6

seafood platter

- 70€ PER PERSON
- 1 CRAB, 6 OYSTERS, 6 LANGOUSTINES, PINK SHRIMP, AND WHELKS

norman cheeses

- CHEESE PLATE | €12
CAMEMBERT, LIVAROT, PONT-L'ÉVÊQUE
-  **CRISPY PONT-L'ÉVÊQUE | €12**
CIDER CARAMEL

vieux honfleur menu €44

- BURRATA & TOMATO GAZPACHO
OR
RAZOR CLAMS WITH PARSLEY
- POLLACK
OR
FISH & CHIPS
- À LA CARTE DESSERT

Excluding Friday and Saturday for dinner

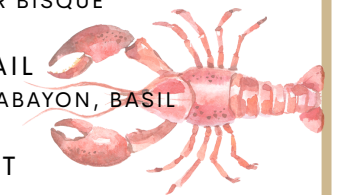
champlain menu €56

- BURRATA & TOMATO GAZPACHO
-
RAZOR CLAMS WITH PARSLEY
- LANGOUSTINE LINGUINE
- CRISPY PONT-L'ÉVÊQUE
- À LA CARTE DESSERT

Served for the whole table

lobster menu €82

- LOBSTER TARTARE
CRISPY CLAW, SICHUAN PEPPER BISQUE
- ROASTED LOBSTER TAIL
PANISSE, FENNEL, LEMON-TOMATO SABAYON, BASIL
- À LA CARTE DESSERT



VIEUX HONFLEUR'S MUST-TRIES!
the dishes marked with an anchor are our house signatures,
recommended by our chef and loved by our guests.

desserts

- CHOCOLATE FONDANT | €13
SALTED BUTTER CARAMEL ICE CREAM
- DAME BLANCHE TO SHARE | €24
VANILLA ICE CREAM AND HOMEMADE CHOCOLATE SAUCE
-  **TARTE TATIN | €13**
RAW CREAM FROM MAISON BORNIAMBUC
- AFFOGATO | €9
ESPRESSO, VANILLA ICE CREAM, AND WHIPPED CREAM