



Restaurant
Brasserie
Bar
HONFLEUR

L'Alcyone

Bienvenue chez Vous

Tél. 02 31 89 56 85

contact@alcyone-honfleur.fr

ON Y MANGE BIEN, ON S'Y SENT BIEN, ON Y REVIENT !



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@alcyone



ORDER ONLINE
by flashing the QR code



TO SHARE AS AN APERTIF (2 people)

CHEESE BOARD

21,50€

2 neufchâtel bacon crisps
2 Camembert breaded and fried
Camembert toast
Comté fries
Stracciatella mozzarella
Pont l'Évêque toast with cumin

MEATS BOARD

21,50€

Rosette fuseau
White ham with herbs
Dry sausage
Smoked and dried pork loin
Large coarse pork sausage
Speck ham

FISCHERMAN BOARD

21,50€

Gravlax salmon
Pink shrimps
Fried calamari
Panko shrimp
Salmon ceviche
Fillet herring

ALCYONE BOARD

(1,20 m)

25,00€

Make your own
(6 items to choose from)
from our selection of boards

Our Starters

Egg casserole with camembert cheese 	8,50€	Warm goat's cheese salad (goat cheese toast, bacon, honey, walnuts)	13,00€
Croustillants de neufchâtel	8,50€		
Camembert breaded and fried 	8,50€	Boudha bowl (salmon +2.80€) 	13,00€
Carpaccio of beef (approx. 150 gr)	18,00€	(rice, beet, avocado, edamame beans, red cabbage)	
Tomato mozzarella stracciatella with arugula 	10,50€	Salmon ceviche	15,00€
River salad (shrimps, breaded shrimps, avocado, tomatos, salmon, pumpkin seeds)	13,00€	(salmon, lime, red onion, avocado, coriander, olive oil)	
		Pink shrimp (12 pieces)	13,00€
		6 Oysters 14,00€	• 12 Oysters 24,00€

Children's menu 11€

Dishes

Nuggets

(with fries or rice)

Chopped steak

(with French fries or rice)

White fish, beurre blanc

(with French fries or rice)

Desserts

Ice cream in two flavors

Chocolate mousse

Crêpe with sugar, nutella or jam

1 water syrup of your choice



LA VILLA DES SOUHAITS

Evadez-vous, reposez-vous



LOCATIONS SAISONNIÈRES

39, rue de la Chaussée - 14600 HONFLEUR
Tél. : 06 22 92 77 30

Our wafers

Biquette 	13,80€
<i>Goat cheese, cream, emmental, caramelized apples, honey</i>	
Normande	13,80€
<i>Sliced chicken, mushrooms, raw-milk Camembert, Emmental, cream</i>	
Complete	12,80€
<i>White ham, emmental cheese, egg, mushrooms, cream</i>	
Chaloupe	13,80€
<i>Salmon gravlax, cream, mushrooms, emmental cheese, lemon</i>	

Our specialties

Le Clacos :	21,50€
<i>Oven-roasted Camembert in its packaging, served with potatoes, Normandy charcuterie and green salad (+/- 15mn cooking time)</i>	
Le Pont les vaches :	21,50€
<i>Oven-roasted Pont l'Évêque in its wrapper, served with potatoes, Normandy charcuterie and green salad (+/- 15 min. cooking time)</i>	
Italian pinsa	18,00€
<i>Italienne bread, fresh tomato, speck ham, stracciatella mozzarella, basil, arugula</i>	
Norman pinsa	16,00€
<i>Italienne bread, cream, andouille sausage, camembert cheese, apple (fruit)</i>	

Our Mussels

Marinière	14,80€
<i>white wine</i>	
Chicken	15,80€
<i>white wine, beurre blanc and cream</i>	
Normande	15,80€
<i>white wine, cream and Camembert</i>	
Roquefort cheese	15,80€
<i>white wine, cream and Roquefort</i>	

*(All our mussels are served with french fries)
Ask for the place of production*



Our Burgers

Classique	14,00€	Italian	16,00€
<i>Ground steak, cheddar, red onions, pickles, tomato, ketchup, mayonnaise</i>		<i>Hamburger, speck ham, tomato, red pesto mayonnaise, stracciatella mozzarella, arugula</i>	
Vegetarian 	14,00€		
<i>Vegetable steak, cheddar cheese, fried egg, red onions, tomato, salad</i>			

Our Meats

Veal stew with cider (vbf)	20,00€
<i>(apple, cider, shallot) served with fresh tagliatelle</i>	
N-gratiné , 100% Normandy (vbf)	18,00€
<i>Normandy chicken supreme, cream, cheese, Normandy soft wheat pasta</i>	
Entrecôte Normande 280g (vbf)	28,00€
Beef tartar (vbf)	20,00€

All our meats are VBF and/or E.U. origin.

Our fish dishes

Seafood sauerkraut	22,50€
<i>Salmon, haddock, hake, white cabbage, shrimps, mussels, potatoes, beurre blanc sauce.</i>	
Matelote Honfleuraise	22,50€
<i>Fish from the day's catch, fish stock, potatoes, cider and cream.</i>	
Cod steak, lemon butter, fresh tagliatelle	22,00€

Sauce supplement : pepper, shallot, Camembert, Roquefort, chicken 1,50€

Garnish supplement : French fries, rice, sunny vegetables, potatoes, green salad 3,50€

Must-haves

Mojito	11,00€
<i>Rum, green lemon, brown sugar, mint, sparkling water</i>	
Pina colada	11,00€
<i>Rum, Malibu, pineapple juice, coconut ice cream</i>	
Bloody Mary	11,00€
<i>Vodka, tomato juice, yellow lemon, salt celery, tabasco</i>	
Dark and stormy	11,00€
<i>Brown hum, cane sugar, lime, ginger beer</i>	
Tom collin's	11,00€
<i>Cane sugar, lemon juice, gin, perrier</i>	

Creation of Valentin

ALCOOLISÉS

Le Girly	11,00€
<i>Rosé wine, gin, cranberry juice, cherry syrup, lemon</i>	
La Brise d'été	11,00€
<i>Vodka, lemon, raspberry puree, mint leaves, lemonade</i>	

NON ALCOOLISÉS

Le Verger pourpre	8,50€
<i>Apple juice, cranberry juice, raspberry puree, blackcurrant syrup</i>	
La mélodie tropicale	8,50€
<i>Pineapple juice, orange juice, strawberry syrup, banana syrup</i>	



Beers

Draught beer	25cl	33cl	50cl
Jupiler - 4,8% cl alc.	3,5€	5€	7€
Lefte Blonde - 6,6% cl alc.	4€	6€	8€
Triple Karmeliet - 8,4% cl alc.	4,5€	6€	9€
Kwak - 8,4% cl alc.	4€	6€	8€
Monaco	4€	6€	8€
Picon	4€	6€	8€
Panaché	4€	6€	8€
The beer of the moment	4€	6€	8€

Bottle

Desperados - 5,9% cl alc.	6€
Heineken - 5% cl alc.	4€
1664 - 0% cl alc.	4€

Normandy Beer Thorgoule 33cl



Amber - 8,5% cl alc.	6,50€
Triple - 6,5% cl alc.	6,50€
White - 5% cl alc.	6,50€
Blonde - 5% cl alc.	6,50€

Cider

Glass of cider - 12 cl	3,00€
Bolée of cider - 20 cl	4,50€
Pressure cider <i>demi sec</i> - 25 cl	6€
Pressure cider <i>demi sec</i> - 50 cl	9€
Pressure cider <i>demi sec</i> - 75 cl	11€
Bottle of corked cider <i>Brut</i>	11€
Bottle of corked cider <i>Doux</i>	11€
Sparkling apple pear (free alcohol) - 33 cl	4€
Farmhouse apple juice - 33 cl	4€



Artisanal ice cream

Glaciers des Alpes

1 scoop	2,70 €
• 2 scoops	4,90€
3 scoops	7,00€

Supplement

(chocolate, whipped cream) 1,50€

Our flavors :

Coffee, salted butter caramel, chocolate, blackcurrant, strawberry, raspberry, vanilla, mint, pistachio, rum grape, green apple, coconut, lemon

Ice cream sundaes

11,00€

Colonel

Lemon ice cream, Vodka

Coffee ou Chocolate Liégeois

Coffee or chocolate ice cream, chocolate or coffee sauce, whipped cream

Banana Split

Banana, chocolate ice cream, vanilla and strawberry chocolate sauce and whipped cream


Trou Normand

Green apple ice cream, Calvados

OUR DESSERTS

Desserts from the menu with a •

Classics

- Gourmet coffee or tea (+0,50€ in the menu) 10,50€
- Rice pudding 8,50€
- Apple tartlet, vanilla ice cream 9,50€
- Chocolate mousse 8,50€
- Cheese plate 8,50€
- Bohémienne 9,50€
(chocolate mousse, vanilla ice cream and hot chocolate)
- French toast brioche, vanilla ice cream + salidou 9,50€
- Teurgoule (long-cooked rice pudding with cinnamon) 8,50€
- Profiteroles 11€
- Panna cotta, caramelized apples 8,50€
- Cottage cheese, Muesli with seasonal fruit  8,50€

Crepes

- Sugar 3,50€
- Butter or lemon and sugar 4€
- Chocolate or Honey 4€
- Salidou (Caramel salt butter) 4€
- Nutella or Whipped cream 4€
- Jam (apricot, strawberry, blueberry) 4€
- Grand Marnier or Calvados 6,50€
- Gourmande (banana, Nutella, vanilla ice cream et whipped cream) 9€
- Normande (caramelized apples, compote, Calvados, Salidou) 9€

Waffles

- Sugar 4,50€
- Chocolate or Honey or Jam (apricot, strawberry, blueberry) 5,50€
- Nutella or Whipped Cream 5,50€

Ice cream supplement 2,70€

Other supplement 1,50€

Menu Ardoise 19,90€

Starter + Main course Or Main course + Dessert Or starter + Dessert

Starters

- Cocotte egg with Camembert
- Crispy neufchâtel with bacon
- Camembert fritots
- Tomato mozzarella stracciatella
- Herring fillet, apples in oil
- Gizzard salad
- Veggie bowl
- Beef carpaccio (80 gr)

Dishes

- Flank steak with shallots
- Mussels marinière
- Skate wing
- Galette tradition (ham, egg, emmental)
- N-gratiné 100% normand
(poultry supreme, cream, mushrooms, Normandy soft wheat pasta)
- Sauerkraut from the sea
- Veal stew with cider (cider, shallots, apples (fruit))
- Dish of the day

served daily from 12pm to 2pm and from 7pm to 9pm

To get started

Kir - 12 cl	3,70€
<i>Kir white wine</i> <i>Choice of cream : black currant, raspberry, balckberry, peach, violet</i>	
<i>Breton kir (cider)</i> <i>Choice of cream : black currant, raspberry, balckberry, peach, violet</i>	
Normand Kir - 12 cl	4€
<i>Cider, calvados</i>	
Royal Kir - 16 cl	10,50€
Apéritifs	
<i>Ricard, whisky (Cutty Sark) - 4 cl</i>	5€
<i>Martini white, red, campari - 6 cl</i>	5€
<i>Suze, porto, pommeau, muscat - 12 cl</i>	5,50€
<i>Gin</i>	6€
<i>Vodka</i>	6€
<i>Malibu coco</i>	6€
<i>Malibu pineapple</i>	8,50€
<i>Gin tonic</i>	8,50€
<i>Prosecco - 16cl</i>	8,50€
<i>Whisky Coca</i>	8,50€
<i>Rhum Coca</i>	8,50€
<i>Vodka apple</i>	8,50€
<i>Cuba libre</i>	9€
<i>Aperol spritz - 25 cl</i>	9€
<i>Americano - 15 cl</i>	9,50€
<i>Spritz normand - 25 cl</i> <i>(bénédictine, proseco, eau gazeuse)</i>	11,00€

Alcools and spirits

4cl - 8,00€

Rhums	Whiskys
- Havana 3 ans	- Jameson
- Botran (brun)	- Chivas 12 ans
	- Jacks Daniels
	- Aberlour 10 ans

Eaux de vie & liquors

4cl - 7,00€

Get 31, Get 27, Cointreau, Poire William, Baileys, Kahlua, Grand Marnier, Crème de Calvados, Calvados, Limoncello, Bénédictine

4cl - 8,50€

Cognac, Calvados 16 ans

Our Mineral waters

	50cl	1 L
Sparkling or still water	4€	6€

Our Fresh soft drinks

Sodas - 25 cl	3,60€
<i>Orangina, Fuze tea, Oasis tropical, Schweppes tonic or agrums</i>	
Sodas - 33 cl	3,80€
<i>Coca cola, Coca cola zéro, lemonade, Perrier</i>	
Diabolos - 33 cl	4,00€
Syrups - 33 cl	2,50€
<i>Grenadine, strawberry, peach, lemon, mint, cherry violet, banana, kiwi, orgeat</i>	
Fruits juice - 20cl	3,50€
<i>Orange, pineapple, apricot, tomato, blackcurrant</i>	
Apple juice - 20cl	4,00€
Pressed fruits	4,50€
<i>Orange or lemon</i>	

Our Hot drinks

Coffee or chocolate

<i>Coffee bar (from 9am to midday and from 3pm to 7pm)</i>	1,30€
<i>Espresso, long coffee, decaffeinated, nut</i>	2,20€
<i>Double espresso, double decaf, cream coffee</i>	3,50€
<i>Cappucino, large cream, hot chocolate</i>	4,00€
<i>Chocolate or viennois coffee</i>	5,00€

Teas ou infusions

<i>Green tea, mint tea, red fruits tea, earl grey, lemon tea, jasmine tea, verbena tea, verbena and mint tea, breakfast</i>	3,50€
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Homemade hot wine

4,00€

Médicinal coffees

11,00€

<i>Irish coffee (whisky)</i>	
<i>Normand coffee (calvados)</i>	
<i>Jamaican coffee (rhum)</i>	