



Restaurant  
Brasserie  
Bar  
HONFLEUR

# L'Alcyone

Bienvenue chez Vous

Tél. 02 31 89 56 85

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



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@alcyone



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by flashing the QR code



## À PARTAGER pour l'Apéritif (2 personnes)

### CHEESE BOARD

20,50€

2 Crispy of cheese and bacon  
4 pieces of fried camembert  
toast of camembert  
Cheese fries  
Toast of mountain cheese

### MEATS BOARD

20,50€

Ham with herbs, dry sausage, sausage with Beaufort, coarse pork sausage, dry and smoked pork loin, old fashioned country-style terrine

### FISCHERMAN BOARD

20,50€

Salmon  
Shrimps  
Fish pate  
Deep-fried squid  
Breaded shrimps

### MOUNTAIN BOARD

20,50€

Mountain raw ham, Beaufort dry sausage, potatoes, mountain smoked white ham, cream of mountain cheese

### ALCYONE BOARD (1,20 m)

24,00€

You composed among anothers boards, except in the Périgord board (possibility of 6 items)

## Our Starters / Salads

Egg casserole with camembert	8,50€	Norman salad	13,00€
Crispy cheese with bacon	8,50€	(salad, ham with herbs, toasts of cheese, slice of apple, pumpkin seeds)	
Breaded and fried camembert	8,50€	Goat cheese salad	15,00€
Norman apple tatin (leeks, large coarse pork sausage, caramelized apple)	8,50€	(Goast's toast, salad, bacon, nut, honey)	
Baked costard cheese and nuts, salad	8,50€	Pokebowl (salmon or veggie)	15,00€
soft boiled-egg, truffle shaving, country bread	8,50€	(salmon, rice, red cabbage, avocado, soja beans, beetroots)	
Plate of shrimp (12 pièces)	13,00€	Salmon, cream cheese, lemon	18,00€
		6 Oysters n°3	14,00€
		• 12 Huîtres n°3	24,00€

## Kids menu 11€

### Plats

Nuggets  
(fries or green beans)

Chopped steak  
(fries or green beans)

White fish, white butter sauce  
(fries or green beans)

### Desserts

Ice cream (2 scoops)

Chocolate mousse

Sugar crepe,  
nutella or jam

1 syrup with water  
(choose your syrup)



## LA VILLA DES SOUHAITS

Evadez-vous, reposez-vous



### LOCATIONS SAISONNIÈRES

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

## Our Buckweat Pancakes

Biquette <i>Goat cheese, cream, emmental, caramelized apple's, honey</i>	13,50€
Normande <i>Minced chicken, mushrooms, Camembert cheese raw milk, emmental and cream</i>	13,50€
Complete <i>Ham, emmental, egg, mushrooms, cream</i>	12,50€
Chaloupe <i>Salmon, cream, lemon, mushrooms, emmental</i>	13,50€

## Our Mussels

Marinière <i>white wine</i>	14,50€
Poulette <i>white wine, white butter and cream</i>	15,50€
Normande <i>white wine, cream, camembert</i>	15,50€
Roquefort <i>white wine, cream, roquefort</i>	15,50€

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

## Our specialties

<b>Le Clacos :</b> <i>A whole Camembert cheese served in the oven in it's wrapping, with differents meats, salad and potatoes.</i>	21€
<b>Le Pont les vaches :</b> <i>A whole Pont l'Evêque cheese served in the oven in it's wrapping, with differents meats, salad and potatoes.</i>	21€
<b>Mont d'or (for 2 persons)</b> <i>A whole Mont d'or (500g) cheese served in the oven in it's wrapping, with different meats, green salad and potatoes</i>	32,00€
<b>Norman fondue</b> <i>Camembert cheese, cream, white wine, shallot, with differents meats</i>	<b>1 PERS</b> 20,00€ <b>2 PERS</b> 37,50€

## Our Burgers

Classique <i>Chopped steak, tomatoes, red onions, pickles, cheddar, ketchup and mayonnaise</i>	13,50€	Norman <i>Chopped steak, apple, candled onions, camembert, slice of Norman sausage</i>	15,00€
Vegetarien  <i>Vegetables steak, cheddar, egg, red onions, tomatoes, salad</i>	12,50€		



## Our Meats

Veal stew (vbf)	18,00€
Yellow chicken (vbf), cheese ans roasted potatoes	18,00€
Beef cooked in cider (vbf) (72 hours cooking time)	18,00€
Grilled beef steak (vbf)	26,00€

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

## Our Fishes

Sea sauerkraut <i>(Salmon, hake, smoked cod, white cabbage, shrimps, mussels, potatoes, white butter sauce)</i>	22,00€
Honfleur stew <i>(Fishing of the day, potatoes cooked in the fish stock, cider sauce)</i>	22,00€
Cod fillet, roasted leeks, cider wine sauce	22,00€
Scallops cooked with calvados, roasted chicorys and smashed purple potatoes, cider sauce	26,00€

**Sauce supplement :** pepper, shallot, camembert, roquefort cheese, chicken 1,50€

**Topping supplement :** fries, rice, ratatouille, potatoes, green salad 3,50€



## Must-haves

Mojito	10,50€
<i>Rum, green lemon, brown sugar, mint, sparkling water</i>	
Pina colada	10,50€
<i>Rum, Malibu, pineapple juice, coconut ice cream</i>	
Bloody Mary	10,50€
<i>Vodka, tomato juice, yellow lemon, salt celery, tabasco</i>	
Moscow Mule	10,50€
<i>Vodka, lemon, ginger beer</i>	
Pink Lady	10,50€
<i>Gin, lemon, sugar cane, grenadine</i>	

## Creation of Valentin

### ALCOOLISÉS

Le Mielleux	10,50€
<i>Tequila, lemon, homemade honey syrup</i>	
Le Cinnamon	10,50€
<i>Gin, cognac, lemon, peach syrup, cinnamon infused with apple juice</i>	

### NON ALCOOLISÉS

Le Sweety	8,50€
<i>Apricot, pineapple, lemon, cherry syrup</i>	
On the beach	8,50€
<i>pineapple, cranberry, peach syrup, smashed rasperry</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€
<b>The beer of the moment</b>	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€



## 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

## Our Ice Cream Bowl

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)
- Rice pudding
- Apple tart, vanilla ice cream
- Chocolate mousse
- Cheese plate
- Bohémienne (chocolate mousse, vanilla ice cream and hot chocolate)
- French toast style brioche, salidou and vanilla ice cream
- Teurgoule (rice pudding with cinnamon)
- Crumble with apples and pears
- Profiteroles
- Lemon pie with meringue

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 2,50€

Chocolat, Nutella, salidou, honey, jam or sugar supplement 1,00€

## Menu Ardoise 19€

Starter + Main Or Main + Dessert Or Main + Dessert

### Entrées

- Casserole egg with Camembert
- Neufchâtel crisps with bacon
- Breaded and fried camembert
- Norman apple tatin  
(leeks, large coarse pork sausage, caramelized apple)
- Baked costard cheese and nuts, salad
- soft boiled-egg, truffle shaving, country bread
- Pokebowl (salmon or veggie)  
(salmon, rice, red cabbage, avocado, soja beans, beetroots)
- Gizzard salad

### Plats

- Flank steak with shallots
- Mussels
- Skate wing, white butter sauce
- Traditional pancake (ham, egg, cheese)
- Yellow chicken, cheese and roasted potatoes
- Sea sauerkraut
- Blanquette of veal
- Dish of the day

Served all day at midday to 2 p.m and from 7 p.m to 9 p.m

## To get started

<b>Kir</b> - 12 cl	3,70€
<i>Kir white wine</i> Choice of cream : black currant, raspberry, balckberry, peach, violet	
<i>Breton kir (cider)</i> Choice of cream : black currant, raspberry, balckberry, peach, violet	
<b>Normand Kir</b> - 12 cl	4€
<i>Cider, calvados</i>	
<b>Royal Kir</b> - 16 cl	10,50€
<b>Apéritifs</b>	
<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€

## Alcools and spirits

4cl – 8,00€

Rhums - Havana 3 ans  
- Botran (brun)

Whiskys - Jameson  
- 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

4cl – 8,50€

Cognac, Calvados 16 ans

## Our Mineral waters

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

## Our Fresh soft drinks

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

## Our Hot drinks

### Coffee or chocolate

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

### Teas ou infusions

Green tea, mint tea, red fruits tea, earl grey, lemon tea, jasmine tea, verbena tea, verbena and mint tea, breakfast	3,50€
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Homemade hot wine 4,00€

### Médicinal coffees

Irish coffee (whisky)	10,50€
Normand coffee (calvados)	
Jamaïcan coffee (rhum)	