

“Petit Honfleur”

set-menu

26,00

Starter

Roast croquette of *Camembert*² with mixed salad

Small whelk patés, cider-vinegar white-butter sauce

Black pudding & apple tart

Home-made pâté

Main course

Chicken Filet flambéed in Calvados with potato
and *Pont-l'évêque*² au gratin

*Camembert*² and *Andouille*³ from *Vire*⁴ *Tartiflette*⁵, green salad

John-Dory fish filet, with caper-and-cream sauce and rice

Beef's cheek cooked in cider and vegetables

Cheese or dessert

3 PDO cheese plate

Trou Normand

*Apple sherbet, Calvados*⁸

The famous « Teurgoul »

Rice, sugar, vanilla, cinnamon and a pinch of salt softly baked 3h in whole milk

Ice-cream « Petit Honfleur »

*Apple flambéd in Calvados*⁸, salted butter caramel ice-cream

All taxes and service (besides tip) are included

La Carte

Most of our products are finely selected and home cooked by the Chef Daniel who is originated from Normandy

Starters :

- 8.00€** Roast croquette of PDO *Camembert*² with mixed salad
- 8.00€** Black pudding and apple tart
- 11.00€** Snails in garlic cream and mushrooms sauce
- 8.00€** Home-made pâté
- 14.00€** Home-made Foie-gras cooked in *Coteaux-du-Layon* sweet wine
- 17.00€** Apple and Foie-gras up-side-down *Tarte Tatin*⁹

Main courses :

- 15.50€** Chicken Filet flambéed in *Calvados*⁸ , potato and Pont-l'Evêque² au gratin
- 16.00€** The famous Veal's head with *gribiche*¹⁰ sauce and vegetables
- 16.00€** John-Dory fish filet, with caper-and-cream sauce and rice
- 20.00€** Seafood casserole (fish filet, mussels shrimps scalops)
- 15.50€** Beef cheek stewed in cider with vegetables.

Cheese and dessert :

- 8.00€** 3 PDO cheese plate (*Lettuce, Camembert*², *Livarot*², *Pont-l'ève* *que*²)
- 7.50€** *Teurgoul* (rice, sugar, vanilla, cinnamon and a pinch of salt. Softly baked 3h in whole milk)
- 8.00€** Ice-cream *Petit Honfleur* (apple flambéed in *Calvados*⁸, salted butter caramel ice-cream)
- 8.50€** Iced soufflé *Fécamp*¹²-style, *Bénédictine*¹³, crystallized Angelica
- 8.00€** *Trou Normand*¹⁴ (green apple sherbet with *Calvados*⁸)
- 9.50€** Chocolate fondant, coffee custard

Please consider leaving a review  [tripadvisor](#)[®]

All taxes and service (besides tip) are included

Big salads

- Petit Honfleur Salad** **15.00**
Lettuce, tomatoes, roast croquette of PDO *Camembert*²,
slices of *Andouille*³ de *Vire*⁴

- Miss Hen Salad** **14.00**
Lettuce, tomatoes, chicken filet, hard-boiled egg,
balsamic cream, parmigiano

- Quercy Salad** **17.00**
Lettuce, tomatoes, smoked duck breast, confit gizzard, foie-gras

Anglo-Norman Lexicon

for those who don't really catch Norman strange dialect and weird food tradition...

1. **Pays d'Auge** is an area in the region of Normandy
2. **Camembert**, **Pont-l'évêque** and **Livarot** are both the names of cities and raw milk cheeses
3. **Andouille** is a thick sausage made of chitterlings, cooked in a caldron, typical from the region of Normandy. A bit smelly (but less than the andouillette), and really tasty.
4. **Vire** is a city in Calvados (Normandy) famous for its delicious « Andouille »³
5. **Tartiflette** is a specialty from the Alps made with potatoes and meat covered with local melted cheese. Here it is an adaptation to the Norman style.
6. **Tripes à la mode de Caen** are a very typical stew prepared with the four parts of the stomach and the foot of a veal. It's cooked in wine and vegetables.
7. **Yport** is a small charming fishermen town from Normandy, near Fécamp¹²
8. **Calvados** is both the French region of origin of the chef and an apple brandy
9. The **Tatin** up-side-down tart is originated from the region of Sologne (near Blois)
10. The **Gribiche** sauce is a cold white sauce with eggs and herbs
11. A **Béarnaise** is a shallots and terragon sauce. Delicious with grilled meat.
12. **Fécamp** is a large city in Calvados, near the Channel.
13. **Bénédictine** is an herb liquor created by monks in Fécamp¹²
14. The traditional **Trou Normand** was a gastronomic pause taken in the middle of the meal appreciated to digest and to prepare for the rest of the feast.
15. **Andouillette** is a spicy sausage of chitterlings which is more smelly than tasty. (but will you dare try it?). **Troyes** is a city in the region of Champagne-Ardenne

All taxes and service (besides tip) are included

Short Express Menu

16,90€

starter + main course

or

main course + dessert

Full Express Menu

19,90€

starter + main course + dessert



Nota. *The menu hereabove is :*
not available on the week-ends and bank holidays
only available for lunchtime on the other days

All taxes and service (besides tip) are included