



Restaurant
Brasserie
Bar
HONFLEUR

L'Alcyone

Bienvenue chez Vous

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contact@alcyone-honfleur.fr

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



Find us on our social media platforms!
@lalcyone



ORDER ONLINE
by flashing the QR code





TO SHARE for Apéritif (for 2 persons)

CHEESE BOARD

20€

2 Crispy of cheese and bacon
4 pieces of fried camembert
Cheese fries
Mountain cheese
Toast of norman cheese

MEATS BOARD

20€

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

FISCHERMAN BOARD

20€

Smoked salmon
Shrimps
Fish rillettes
Deep-fried squid
Breaded shrimps

ALCYONE BOARD

23,50€ (1,20 m)

You composed among another boards (possibility of 6 items)

ITALIAN BOARD

20€

Mini mozzarella balls, Italian ham, marinated peppers, artichoke, eggplant fritters

Starters / Salads

Salmon ceviche with avocado and toast	15€	Warm goat's cheese salad	15€
Beef carpaccio (140 gr) Served with fries, carpaccio, balsamic, parmesan shavings, red pesto	16€	Goat's toast, salad, honey, bacon, walnuts	
Egg casserole with Camembert	8.50€	Vegetarian Salad Salad, tomato, avocado, cucumber, red onion, artichoke, mini mozzarella ball	13€
Crispy Neufchâtel with bacon	8.50€	Caesar Salad Salad, croutons, hard-boiled eggs, chicken, parmesan shavings, Caesar sauce	16€
Camembert fritots Breaded and fried Camembert	8.50€	Poké bowl salad (chicken, salmon or veggie)	15€
Wrap Veggie Salad, carrots, cucumber, avocado, fromage blanc	8.50€	Quinoa, avocado, carrots, cucumber, edamame beans, red cabbage	
Avocado cocktail	8.50€	Italian salad	16€
Plate of shrimp (12 pieces)	12€	Smoked ham, Mozzarella, peppers, artichoke, tomato	
6 Oysters n°3	€13	12 Oysters n°3	23€

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

Lose yourself, take a rest !




SEASONAL RENTALS

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

Buckwheat Pancakes

Biquette	13,50€
<i>Goat cheese, cream, emmental, caramelized apple's, honey</i>	
Normande	13,50€
<i>Minced chicken, mushrooms, Camembert cheese raw milk, emmental and cream</i>	
Complète	13,50€
<i>Ham, emmental, egg, mushrooms, cream</i>	
Chaloupe	13,50€
<i>Fresh salmon, cream, lemon, mushrooms, emmental</i>	
Burger	14,50€
<i>Chopped steak, egg, bacon, cheddar, emmental cheese</i>	

Burgers

Classique	13,50€
<i>Chopped steak, cheddar, red onions, pickles, tomatoes, ketchup, mayonnaise</i>	
Végétarien 	12,50€
<i>Vegetables steak, cheddar, egg, red onions, tomatoes, salad</i>	



Pizzas

Margherita	12,50€
<i>Tomato sauce, pizza cheese, oregano</i>	
Régina	13,50€
<i>Tomato sauce, pizza cheese, ham, mushrooms, oregano</i>	
3 Fromages (3 cheeses)	14€
<i>Tomato sauce, pizza cheese, gorgonzola, parmesan, oregano</i>	

Moules

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

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

Spécialities

Le Clacos :	22,50€
<i>A whole camembert cheese served in the oven in it's wrapping, with differents meats, salad and potatoes.</i>	
Le Pont les vaches :	22,50€
<i>A whole Pont l'Evêque cheese served in the oven in it's wrapping, with differents meats, salad and potatoes</i>	
Coeur de Neufchatel	23,50€
<i>Breaded and oven-roasted, with differents meats, salad and potatoes</i>	

Meats

Casserole of chicken stew with camembert	16,50€
Sirloin flank steak with candied shallot (180 gr)	17€
Yellow chicken supreme stuffed with camembert	18€
Pavé de Vire (andouille steak, 200g), cider sauce	17€
Beef tartare	18€
Beef fillet (250g), homemade roquefort cheese	24,50€

*All our meats are of VBF and/or E.U. origin.
All our meats are served with Ratatouille and potatoes*

Fishes

Sea sauerkraut	21.50€
<i>Salmon, hake, smoked cod, white cabbage, shrimps, mussels, potatoes and white butter sauce</i>	
Honfleur stew	21.50€
<i>Potatoes cooked in the broth of cider, salmon, hake, smoked cod, mussels and white butter sauce</i>	
Skate wing with white butter (cream, butter, wine, shallot)	18€
Cod steak, mustard and tarragon sauce	21€

All our fishes are served with Ratatouille and rice

Sauce supplement: pepper, shallot, camembert, roquefort cheese, chicken, mustard and tarragon 1,50€

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

Must-haves

Mojito <i>Rum, lime, brown sugar, mint, sparkling water</i>	10,50€
Pina colada <i>Rum, Malibu, pineapple juice, coconut ice cream</i>	10,50€
Bloody Mary <i>Vodka, tomato juice, lemon, celery salt, tabasco</i>	10,50€
Margarita <i>Tequila, triple sec, lime, cane sugar</i>	10,50€
Tequila Sunrise <i>Tequila, orange juice, grenadine</i>	10,50€
Sex on the Beach <i>Vodka, peach liqueur, raspberry liqueur, cranberry juice, pineapple juice</i>	10,50€
Mojidos <i>Calvados, mint, lime, brown sugar, ginger beer</i>	10,50€
Mai-Tai <i>Amber rum, orgeat syrup, lime, Cointreau</i>	10,50€

Creation of Valentin

ALCOHOLIC

Banana Spritz <i>Banana syrup, Proseco, Malibu, Perrier, lemon juice</i>	10,50€
As de Coeur <i>Whiskey, apple juice, cranberry, blackberry cream</i>	10,50€
Le Red <i>Vodka, gin, lemon, orange, grenadine, blackcurrant</i>	10,50€
La Citronette <i>Tequila, lemon, crème de violet, ginger beer</i>	10,50€
Le Pinky <i>White rum, raspberry puree, lemon, cranberry</i>	10,50€

NON-ALCOHOLIC

Le Red Fruit <i>Blackcurrant syrup, strawberry syrup, apple juice, cranberry juice</i>	8,50€
L'Exotique <i>Kiwi syrup, pineapple juice, orange juice</i>	8,50€
Le Pêcher Mignon <i>Peach syrup, strawberry syrup, pineapple juice, orange juice</i>	8,50€

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	3,50€
Bolée of cider - 20 cl	4,50€
Pressure cider <i>demi sec</i> - 25 cl	6€
Pressure cider <i>demi sec</i> - 50 cl	8€
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€



Means of payment accepted:     cheque and cash

NET PRICE - SERVICE INCLUDED

Ice Cream

Glaciers des Alpes

1 scoop	2,50 €
• 2 scoops	4,50€
3 scoops	6,50€

Supplement

(chocolate, whipped cream) 1€

Our flavors :

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

Ice Cream Bowl

8,50€

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

DESSERTS

Desserts from the menu with a •

Classics

8,50€

- Gourmet coffee or tea (+0,50€ in the menu)
 - Creme brulee with salted butter caramel
 - Milk rice
 - Apple tartlet, vanilla ice cream
 - Chocolate mousse
 - Cheese plate
 - Bohemian
- chocolate mousse, vanilla ice cream, dark chocolate coulis*
- French toast style brioche, salidou and vanilla ice cream
 - Norman bowl
- Rice pudding, caramelized apples, crumble*
- Chocolate cake, custard
 - Teurgoule *rice pudding with cinnamon*

Crepes

- Sugar 3,50€
- Butter-sugar or sugar-lemon 4€
- Chocolate or Honey 4€
- Salidou (*Salted Butter Caramel*) 4€
- Nutella or whipped cream 4€
- Nutella and Carambar 4€
- Jam (*apricot, strawberry, blueberry*) 4€
- Grand Marnier or Calvados 6,50€
- Gourmande (*banana, nutella, vanilla ice cream and 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€
- Nutella and Carambar 5,50€

Ice cream supplement 2,50€

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

Menu Ardoise 19€

Starter + Main *Or* Main + Dessert *Or* Main + Dessert

Starters

-  1/2 avocado, cocktail sauce
-  Small Veggie Wrap *Salad, carrots, cucumber, avocado, cottage cheese*
- Beef carpaccio (70 gr)
-  Poké bowl (chicken/salmon/veggie)
quinoa, avocado, carrots, cucumber, edamame beans, red cabbage
- Egg casserole with Camembert
- Gizzard salad
- Camembert Fritots
Breaded and fried Camembert/Neufchâtel crisps with bacon
- Neufchâtel crisps with bacon
- Country Terrine

Dishes

- Flank steak with shallots
- Mussels
- Skate wing with white butter
- Sliced chicken with camembert
- Traditional pancake
- Yellow chicken breast stuffed with camembert
- Sea sauerkraut
- Vire steak with cider
- 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

Kir - 12 cl 3,50€
Kir white wine / Breton kir (cider)
Choice of cream : black currant, raspberry, balckberry,
peach, violet

Normand Kir - 16 cl 4€
Cider, calvados

Apéritifs

Ricard, whisky (Cutty Sark) - 4 cl 5€
Martini white, red, campari - 6 cl 5€
Suze, porto, pommeau, muscat - 12 cl 5,50€
Gin 6€
Vodka 6€
Malibu coco 6€
Porsecco - 16 cl 8,50€
Malibu ananas 8,50€
Whisky Coca 8,50€
Vodka pomme 8,50€
Aperol spritz - 25 cl 9€
Americano - 15 cl 9,50€

Alcools and spirits

4cl - 8€

Rhums - Havana 3 ans
- Botran (brun)

Whiskys - Jameson
- Chivas 12 ans
- Jacks Daniels
- Aberlour 10 ans

Eaux de vie et liqueurs

4cl - 7€

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

4cl - 8,50€

Cognac , Calvados 16 years

Mineral waters

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

Fresh soft drinks

Sodas - 25 cl 3,60€
Orangina, Fuze tea, Oasis tropical, Schweppes tonic or
agrumes

Sodas - 33 cl 3,80€
Coca cola, Coca cola zéro, lemonade, Perrier

Diabolos - 33 cl 4,00€

Syrups - 33 cl 3,50€
Grenadine, strawberry, peach, lemon, mint, cherry, violet,
banana, kiwi, orgeat

Fruits juice - 20cl 3,50€
Orange, pineapple, apricot, tomato

Farmhouse apple juice - 33cl 4,00€

Pressed fruits 4,50€
Orange or lemon

Hot drinks

Coffee or chocolate

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

Teas ou infusions 3,50€

Green tea, mint tea, red fruits tea, earl grey, lemon
tea, jasmine tea, verbena tea, verbena and mint tea,
breakfast

Médicinal coffees 10,50€

Irish coffee (whisky)
Normand coffee (calvados)
Jamaïcain coffee (rhum)