

Menus



Les maisons de Léa

Hôtel, Spa
Restaurant

Honfleur

Lunch menu - 24 €

Lunch time only

Crispy andouille, leeks, side salad
-
Mackerel fillet, warm potatoes,
carrots and shallots condiments
or
Normandy veal blanquette, wild rice
-
Coffee or tea with French delicacies

Cosy Menu - 30 €

Except Friday and Saturday night

Marinated salmon with a herb coat,
avocado sorbet, chioggia beet
or
Chestnut velouté, gingerbread, crispy foie gras
-
Dorade filet, potato risotto, rocket salad and chorizo
or
Oxtail, fondant potato
seasonal vegetables, thaï bouillon
-
« Finger » with caramel flower of salt, lemon sorbet
or
Cheesecake with Spéculoos, beet sorbet

Au coin du feu Menu - 38 €

Chicken and foie gras cannelloni, pistachio,
apricot confit, apple sorbet
or
Scallops two ways, celeriac,
chioggia beet, citrus vinaigrette
or
6 St Vaast La Hougue oysters
-
Tuna tataki with sesame and citrus, poivrade artichoke,
grapefruit, coconut-matcha tea vinaigrette
or
Filet of wild duck, stuffed leg, pine nut, black trumpet
mushrooms, broccoli, smoked jus
-
Dessert à la carte

Bibliothèque Menu - 58 €

Carpaccio roasted Dublin Bay prawns, cream of leek
mascarpone, mango pomegrenade vinaigrette
or
Crispy and maki sweetbreads, acidulous jus
pumpkin, celeriac
or
9 St Vaast La hougue oysters

Roasted scallop, chestnut puree, black trumpet
mushrooms, shavings of truffle
or
Slice of prime rib marinated in soy, crispy potato,
morel, béarnaise sauce with lemongrass
-
Cheeseboard, chutney, side salad
-
Dessert à la carte

La carte



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Nonfleur

Starter

Chicken and foie gras cannelloni, pistachio, apricot confit, apple sorbet	12€
Scallops two ways, celeriac, chioggia beet, citrus vinaigrette	12€
Marinated salmon with a herb coat, avocado sorbet, chioggia beet	10€
Chestnut velouté, gingerbread, crispy foie gras	10€
Carpaccio roasted Dublin Bay prawns, cream of leek, mascarpone, mango pomegrenade vinaigrette	18€
Crispy and maki sweetbreads, acidulous jus, pumpkinn, celeriac	18€
Saint Vaast-la-Hougue oysters	Les 6 - 12 € Les 9 - 18€

Main course

Tuna tataki with sesame and citrus, poivrade artichoke, grapefruit, coconut-matcha tea vinaigrette	22€
Filet of wild duck, stuffed leg, pine nut, black trumpet mushrooms, broccoli, smoked jus	22€
Potato risotto, seasonal vegetables and baby leaf salad (vegetarian)	22 €
Dorade filet, potato risotto, rocket salad and chorizo	19€
Oxtail, fondant potato, seasonal vegetables, thaï bouillon	19€
Roasted scallops, chestnut puree, black trumpet mushrooms, shavings of truffle	32€
Slice of prime rib marinated in soy, crispy potato, morel, béarnaise sauce with lemongrass	32€

Cheese

Cheeseboard, chutney, side salad	9€
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Dessert

« Maralumi » chocolate iced parfait, mandarine Napoléon whipped cream	9€
Crispy flaky, blood orange, lemon cream, almond ice cream	9€
Pear poached, crumble and hazelnuts ice cream, chocolate sauce	9€
« Finger » with caramel flower of salt, lemon sorbet	9€
Cheesecake with Spéculoos, beet sorbet	9€
Roasted Victoria pineapple with honey and Sichuan pepper, coconut mousse, white chocolate and saffron	9€
Selection of desserts	9€

Prix nets – service compris - Origines : nos viandes sont d'origine française et européenne