

Le Havre



> Le Havre, gourmand, Be amazed!

. About gastronomy in Le Havre

A great variety of cuisines

Le Havre, "*Porte Océane*", a city opened up to the world thanks to the arrival of ships, coming from all over the world, it is naturally a land of welcome for foreign cultures, gastronomy included.

This cultural melting pot contains a variety of flavours which you can discover, depending on your cravings, in one of the numerous restaurants of the city. Therefore, dotted about, you can find restaurants offering specialities coming from the West Indies, North Africa, Central America, Asia, the Reunion Island, the Middle East or from some Mediterranean countries including Italy and Portugal.

Regional specialities are not outdone by all this, with the strong presence of *crêperies* in the Breton neighbourhood *Saint-François*, where Provencal cuisine is also represented.

Le Club des Toques de la Pointe de Caux

An association bringing together several chefs and artisans of the *craft of savour* from the area of Le Havre and the Pointe de Caux. They are attached to their land and aim to share their craft, allowing the public to discover it.

President: Mr Herbert - Restaurant l'Odyssée- Tel: 02 35 21 32 42

www.club-des-toques-de-la-pointe-de-caux.com

Cuisine lessons

If you want to share hearty moments, where the pleasure of senses blends with the joy of understanding and learning, then the restaurant La Villa in Le Havre is for you, with its organised cuisine workshops one Thursday every month in 2007.

Moreover, you can choose the following option: Jean-Luc Tartarin opens his kitchens during the whole service: course of operations, organisation, tasting session, rush hour; from 7.30 to 11.30 p.m. on Saturday nights.

In the same way, oenology workshops are organised and conducted by Pascal Normand, the wine specialist of the restaurant La Villa of Le Havre. He will answer all the questions you might want to ask on how to match meals with wines, how to constitute a cellar, etc. Tasting sessions will shed light on his explanations.

If you want more details about the dates, subjects and fares, please contact La Villa by phone: 02 35 54 78 80 or by E-mail: info@lavilladuhavre.com

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"Omnivore Food Festival".

For the second year running this festival on the 12th and 13th February 2007, will have the greatest French and foreign chefs will reveal part of their savoir-faire in front of an audience of professionals. Conferences, demonstrations, etc., will be on the menu for these two days.

www.omnivore.fr

. Restaurants

La villa du Havre, facing the beach, it is the former house of the writer Armand Salacrou. Entirely renovated, this 19th century residence is "The" gourmet restaurant in Le Havre. Its chef, Jean-Luc Tartarin is one of the latest chefs who obtained a "star" in the Seine-Maritime department (1 star in the Michelin guide since 2004 and graded 18/20 by Gault Millau).

Address: 66 bld Albert 1er - 76600 Le Havre- Tel: 02 35 54 78 80- www.lavilladuhavre.com

Le Havre des Sens is the restaurant of the Casino of Le Havre (Partouche company), settled in the former Palais de la Bourse at the heart of the city. Senses and imagination are cooked for by its chef, Patrick Picard, trained by the greatest whose names are known by all professionals: Frédy Girardet, Crissier, and Gilles Tournade.

The casino also offers a cuisine based on local products in a contemporary style at "La Brasserie", and a world food cuisine at "Le Paz"

Address: Place Jules Ferry - 76600 Le Havre- Tel: 02 35 26 00 00 - www.partouche.fr

Le restaurant des grands bassins is the former café of naval workers, situated in the heart of the reviving docks area, it has today become one of the inescapable restaurants in Le Havre. With its antique decoration giving an irresistible charm, this place offers an authentic cuisine (fried foie gras, traditional gigot, gambas flambé...) along with an outstanding wine cellar and cabaret nights.

Address: 23 bd Amiral Mouchez - 76600 Le Havre- Tel: 02 35 55 55 10

Les 3 Mâts: restaurant of Mercure Hotel

With an unrestricted view on the *Bassin du Commerce*, in a warm, refined and subtle setting reminiscent of the coffee trade, this restaurant offers carefully prepared food and a large choice of great "Mercure" wines.

Address: Chaussée G. Pompidou - 76600 Le Havre- Tel: 02 35 19 50 50

La Passerelle: Restaurant of the Novotel Hotel

Refined cooking in a restaurant built by the architect J.P. Viguier. Decorative atmosphere: contemporary style.

Address: 20 cours Lafayette - 76600 Le Havre- Tel: 02 35 19 23 23



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L'Hostellerie du Prieuré (Harfleur). In a magnificent edifice of the 18th century, facing the Museum of the Priory of Harfleur, Eric Heurtel makes great use of his expertise. Formerly a cook at the Elysée Palace, a member of the Club des Toques de la Pointe de Caux and of the Compagnons du Tour de France, he offers quality seasonal cuisine.

Address: 52 rue de la République - 76700 Harfleur- Tel: 02 35 51 25 37

Le WAB Lobby Lounge will allow your mind to travel around wines in a lounge atmosphere, pause by the fireplace to enjoy a selection of wood fire cooked dishes and finally, curl up in big leather armchairs for a peaceful moment in the lounge. Trendy decoration and Pop Art spirit. Chef Wilfrid Chaplain offers meals cooked accordingly to everyone desires: classical, neoclassical, avant-gardist or regional.

Address: 33 rue d'Iéna - 76600 Le Havre- Tel: 02 35 53 03 91

Le Bistrot des Halles, in a "bistrot" decoration made of enamelled advertisement plates, regional cuisine is served with quality products. Very good choice of meat and fish, all amazingly fresh.

Address: 7 Place des Halles Centrales - 76600 Le Havre- Tel: 02 35 22 50 52

La Petite Auberge has been around for over twenty years and is one of the places to go in Le Havre. Its gastronomy is rather inventive though it does not alter the tradition in any way; for the greatest pleasure of all of your taste buds.

Address: 32 rue de Sainte-Adresse - 76600 Le Havre- Tel: 02 35 46 27 32

L'Odyssée, over the years, in an area where restaurants are so numerous and varied, this restaurant has managed to impose itself as one of the best in the city. Fish has the place of honour but you cannot miss the shellfish either and we mustn't forget about meat

Address: 41 rue du Général Faidherbe - 76600 Le Havre- Tel: 02 35 21 32 42

La Papillotte

Opened for quite a while now, fish often has the place of honour but meat too; scallop when the season is right, and the chef's findings from the market all year round.

Address: 3_ place du Chillou - 76600 Le Havre - Tel: 02 35 43 05 60

Le Restaurant les Voiles, is situated in the city of Sainte-Adresse, bordering Le Havre, it is one of the only restaurants offering a view on the sea. Therefore, it is quite natural that the sea inspired its decoration and menu, which makes us dream of faraway places.

Address: 3 place du Clemenceau - 76310 Sainte-Adresse - Tel: 02 35 54 68 90

Le Wilson, discreetly situated on the small square of the shopping neighbourhood Saint-Vincent, it offers a friendly place among maritime decorations and a "bistrot" atmosphere.

Address: 98 rue du prés. Wilson - 76600 Le Havre- Tel: 02 35 41 18 28

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La Maison Poï overhangs the entry of the port, situated on the 2nd floor of the Malraux Museum, among shipping and painting, you will enjoy fine and original dishes with names that have been inspired by the prestigious painters whom you can discover in that exceptional museum.

Address: 2 bd Clemenceau - 76600 Le Havre- Tel: 02 35 19 62 75

. Foreign Cuisine

Le Zorghiothe, decorated in an intimate style, its speciality is Lebanese. Warm and cold mezzes have widely contributed to give a good reputation to the place.

Address: 110 rue Jules Siegfried - 76600 Le Havre - Tel: 02 35 43 34 97

Le Sorrento. It is cuisine with such charming singing accents that you could be in Italy.

Address: 77 quai de Southampton - 76600 Le Havre - Tel: 02 35 22 55 84

. Restaurants on the beach

From April to October, there are about fifteen restaurants that settle on the beach of Le Havre to serve, each in a different style, simple meals, which nonetheless meet with numerous quality criteria.

. Tearooms

Le Café Galerne. Morning coffee soon gives way to breakfast and the chairs are filling fast, so fast that it would be wise to book beforehand. Surrounded with books, you can enjoy tasteful mixed salads, quiches, pies and other dishes.

This place regularly gives way to meetings with regional and national authors.

Address: 148 rue Victor Hugo - 76600 Le Havre - Tel: 02 35 43 22 52

Interior's, this famous furniture brand serves scones and other cakes in a decoration and atmosphere "so British", let's not forget the irreplaceable cup of tea.

Address: 142 rue Victor Hugo - 76600 Le Havre- Tel: 02 35 21 96 20

> Gourmand and unusual places!

Coffee

Today Le Havre is still the first port importing coffee in France (over 165.000 tons a year), this comes from far back in the past. In 1728, when the first kilos of green coffee arrived in the port, it came from the Indies or Ceylon. At the end of the 18th century, with Martinique as a producer, Le Havre received 15.000 tons of coffee; then, in 1860, came the time for Brazil to

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ensure half of the deliveries and turn the city into the first European port. Nowadays, the semi-traditional roasting of coffee in Le Havre provides supplies for hundreds of shops in France every week, while the manufacturers provide for mass marketing and help carrying on the tradition of "Made in Le Havre" coffee.

There are numerous coffee selling shops around the city.

Vanilla

Created in Le Havre, **Le Monde de la Vanille**, is a company specialised in the importation of "quality" vanilla. The company also has its own field of vanilla plants and offers to sell retail to restaurants owners, ice-cream makers, pastry cooks, chocolate makers and private individuals.

Contact: Monde de la Vanille - Bruno AUBRUN - 120 Bd Amiral Mouchez - 76087 Le Havre Cedex - Tel: 02 35 24 76 80 - www.mondevanille.com

Fish

Le Havre, fishing port : **marché aux poissons** (fish market, facing the port - quai de l'Ile).

Every afternoon, fishermen sell the products of their work directly to consumers, at the "Halle aux poissons", in the Saint-François neighbourhood. You can't beat the freshness!

. **Poissonerie Vérel Michel**

Seafood platters, Nordic platters, lobsters in fish tanks. Local fishing: products from the ships. Been in Le Havre for 28 years.

43 r Paris - Tel: 02 35 42 46 33

. **Poissonerie Thiers**

Seafood platters, catering service, speciality of smoked salmon, Nordic platters, rock lobsters and lobsters in fish tanks.

54 avenue René Coty - Tel: 02 35 41 29 83

Chocolate

. **Auzou Chocolatier - Saveur chocolat**

Artisan-chocolate maker and the designer of a speciality: "Les Pavés Havrais" which come in the three chocolates varieties (white, milk and dark), a ganache topped with caramel under some crunchy chocolate. A box bearing the effigy of King Francis I of France and his horse, walking upon the cobbled streets of Le Havre.

19 rue Albert André Huet - Tel: 02 35 41 30 70

Open from Tuesday to Saturday

Two newcomers in Le Havre (and in the same street as well):

. **Chocolats Hautot**, manufacturer, 92 rue Louis Brindeau - Tel: 02 35 19 93 57

. **Chocolatier Gelencser**, 69 rue Louis Brindeau - Tel: 02 35 47 96 72

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> Some other gourmand addresses

Comptoir des Arômes

Delicatessen: teas, almond paste, marshmallows, grain mustard, aromatic and medicinal herbs, traditional gingerbread, pink pepper chocolate, candied lemons... everything can be bought loose or in small amounts. An Aladdin's cave for the gastronome.

Halles Centrales - Tel: 02 35 19 02 39

Open from Monday to Saturday

La Place des Pains

What an unusual career path for the owner, in his forties, he changed direction and went into bakery. A large panel of special breads, mixing originality with pleasure for your senses.

5 rue Edouard Herriot - Tel: 02 35 43 45 60- open every day but Sundays and Mondays

Les Caves Berigny

Selection of great wines and a wide range of whiskies. Some conferences are organised from time to time.

92 rue Paul Doumer - 76600 Le Havre- Tel: 02 35 42 37 06

Cap Ouest Saveur du monde (foreign caterer) is a place to go for all those who are fond of originality, variety, exoticism and tasty trips to Mexico, Spain, Greece, Lebanon, India, Tahiti, the Reunion Island and Italy...

61 rue de Paris- 76600 Le Havre- Tel: 02 35 22 90 24