



Nestled in the heart of Honfleur, La Boucane is much more than just a restaurant: it is a place that has carried on a tradition of warmth and hospitality for generations. Once run by the renowned Mère Toutain, this inn welcomed artists, writers, and travelers in search of inspiration.

Among them was Claude Monet, who immortalized La Boucane in his famous 1867 painting *The Road in the Snow*.

We are proud to continue this tradition of hospitality, celebrating the authentic flavors of our region while honoring the artistic heritage that still resonates within these walls. Let yourself be carried away by the unique atmosphere of this place, where history and gastronomy come together.





STARTERS

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| DUCK FOIE GRAS | 25€ |
| Naturally cooked, apple and fennel chutney | |
| PERFECT EGG | 23€ |
| From Bourneville farm, smoked mackerel and Parmesan shavings, mustard siphon | |
| ✓ TOMATO TARTARE | 21€ |
| Burrata, pistou, crispy shallots | |
| ✓ QUINOA | 19€ |
| Salad with charred avocado, beetroot, cucumber, and fried croutons | |

MAIN COURSES

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| FREE-RANGE CHICKEN VALLÉE D'AUGE STYLE | 36€ |
| With rolled Darphin-style potatoes | |
| RIB OF BEEF (for 2 people, 30-minute wait) | 95€ |
| Grilled over an open fire, homemade French fries, baby romaine, cider balsamic béarnaise from Maison Le Paulmier | |
| MONKFISH OSSO BUCO | 36€ |
| Garden courgette risotto, fresh herb beurre blanc | |
| ✓ SPRING VEGETABLE FRICASSÉE | 21€ |
| With lettuce coulis | |

SIDE DISHES

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|------------------------|-----|
| Camembert Mac & Cheese | 10€ |
| Homemade French Fries | 10€ |
| Green Salad | 8€ |

PLATE OF NORMAN CHEESES

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| To be ordered before your meal | 12€ |
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DESSERTS

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| To be ordered before your meal | |
| PUFF PASTRY APPLE TART | |
| Farm cream from Borniambuc and Calvados ice cream | 14€ |
| STRAWBERRY MELBA | |
| Vanilla and lemon cream, strawberries, vanilla ice cream, red fruit coulis | 14€ |
| BROWNIE | |
| Served warm, ice cream and pistachio sauce, caramelised pecans | 14€ |



SEAFOOD PLATTER

70€

To be ordered before 6pm the day before your meal

1 crab
6 oysters
6 langoustines
10 pink shrimp
200g whelks

Whole lobster supplement
Price subject to seasonality

OYSTERS NO. 3 FROM BLAINVILLE-SUR-MER

| | |
|-------|-----|
| By 6 | 20€ |
| By 9 | 30€ |
| By 12 | 40€ |

THE MÈRE TOUTAIN MENU

Served Monday to Friday, at lunch only

48€



TOMATO TARTARE

Burrata, pistou, crispy shallots

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VALLEE D'AUGE CHICKEN

Normandy cider sauce, Darphin potatoes

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PLATE OF NORMAN CHEESES

Fig and grape chutney

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PUFF PASTRY APPLE TART

Farm cream from Borniambuc, Calvados ice cream

Prices are inclusive of taxes and service
Information on allergens is available upon request.