

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

DUCK FOIE GRAS Naturally cooked, apple and fennel chutney

- PERFECT EGG
 From the Bourneville farm, asparagus and parmesan shavings, wild garlic espuma
- TOMATO TARTARE
 Burrata, pistou, crispy shallots
- QUINOA
 Salad with charred avocado, beetroot, cucumber, and fried croutons

MAIN COURSES

FREE-RANGE CHICKEN VALLÉE D'AUGE STYLE With rolled Darphin-style potatoes

RIB OF BEEF (for 2 people, 30-minute wait) Grilled over an open fire, homemade French fries, baby romaine, cider balsamic béarnaise from Maison Le Paulmier

MONKFISH OSSO BUCO Asparagus risotto, fresh herb beurre blanc

SPRING VEGETABLE FRICASSÉE With lettuce coulis

SIDE DISHES

Camembert Mac & Cheese Homemade French Fries Green Salad

PLATE OF NORMAN CHEESES

To be ordered before your meal

DESSERTS

To be ordered before your meal

PUFF PASTRY APPLE TART Farm cream from Borniambuc and Calvados ice cream

STRAWBERRY MELBA

Vanilla and lemon cream, strawberries, vanilla ice cream, red fruit coulis

CHOCOLATE AND COFFEE TART

With caramelized hazelnut shards, cappuccino ice cream, chocolate sauce



SEAFOOD PLATTER

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 By 9 By 12

THE MÈRE TOUTAIN MENU

Served Monday to Friday, at lunch only

▼ TOMATO TARTARE Burrata, pistou, crispy shallots

VALLEE D'AUGE CHICKEN Normandy cider sauce, Darphin potatoes

PLATE OF NORMAN CHEESES Fig and grape chutney

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.