



Nestled in the heart of Honfleur, La Boucane is far more than a restaurant: it is a house shaped by time, carrying forward a generations-old tradition of hospitality and conviviality, rooted in simplicity and sincerity.

Once run by the renowned Mère Toutain, this inn welcomed artists, writers, and travelers who came here in search of refuge, inspiration, or simply a timeless moment in the unique light of the Côte Fleurie.

Among them, Claude Monet captured the soul of the place and immortalized it in his painting *The Road in the Snow*, created in 1867. Today, as you lift your eyes, you will discover a replica of this artwork hanging on the wall, a discreet echo of a living artistic heritage that still resonates within these walls.

We continue this legacy today with respect and passion, celebrating the authentic flavors of our local terroir and the seasons that shape our cuisine.



At La Boucane, every meal
is an invitation
to slow down, to feel,
and to experience
Honfleur in its most
genuine form
between history,
emotion,
and generosity.



STARTERS

HOME-MADE DUCK FOIE GRAS €26
Red onion compote

LOBSTER RAVIOLI €27
Creamy bisque, bed of spinach

FLAME-GRILLED MACKEREL €25
Courgette cream, tarragon-marinated courgettes, Savora mustard foam

✓ CHILLED TRUFFLE VELOUTÉ €25
Summer truffle, leeks, potatoes

MAIN COURSES

FREE-RANGE POULTRY FROM NORMANDY, VALLÉE D'AUGE STYLE €34
With rolled Darphin-style potatoes

 NORMAN RIB OF BEEF (for 2 people, 30 minutes preparation) €110
Grilled over an open fire, homemade French fries, baby romaine, camembert sauce

ROASTED COD €34
Summer vegetable ratatouille, tomato vierge sauce, bell peppers

✓ ROASTED CAULIFLOWER €28
Coco bean purée, pomegranate, almonds

PORK CUT €34
Braised white coco beans, ginger, preserved lemon, barbecue sauce

SIDE DISHES

Dauphinois gratin €10

Home-made French fries €10

Green salad €8

CHEESES

To be ordered before your meal

Plate of Norman cheeses €12

Warm Camembert in brick pastry, pepper caramel €12

DESSERTS

To be ordered before your meal

PUFF PASTRY APPLE TART €14
Farm cream from Borniambuc, Calvados ice cream

VANILLA FLOATING ISLAND €14
Vanilla custard, cider caramel, toasted flaked almonds

DAME BLANCHE €14
Almond lace tuile

✓ Vegetarian dish  French beef

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



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 available as a supplement
Price subject to seasonality

OYSTERS NO. 3 FROM BLAINVILLE-SUR-MER

6 oysters	€20
9 oysters	€30
12 oysters	€40

THE MÈRE TOUTAIN MENU

Served Monday to Friday, at lunch only

€48

FLAME-GRILLED MACKEREL

Courgette cream, tarragon-marinated courgettes, Savora mustard foam

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FREE-RANGE CHICKEN VALLÉE D'AUGE STYLE

With rolled Darphin-style potatoes

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WARM CAMEMBERT IN BRICK PASTRY

Pepper caramel

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PUFF PASTRY APPLE TART

Farm cream from Borniambuc, Calvados ice cream

Prices are inclusive of taxes and service.
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