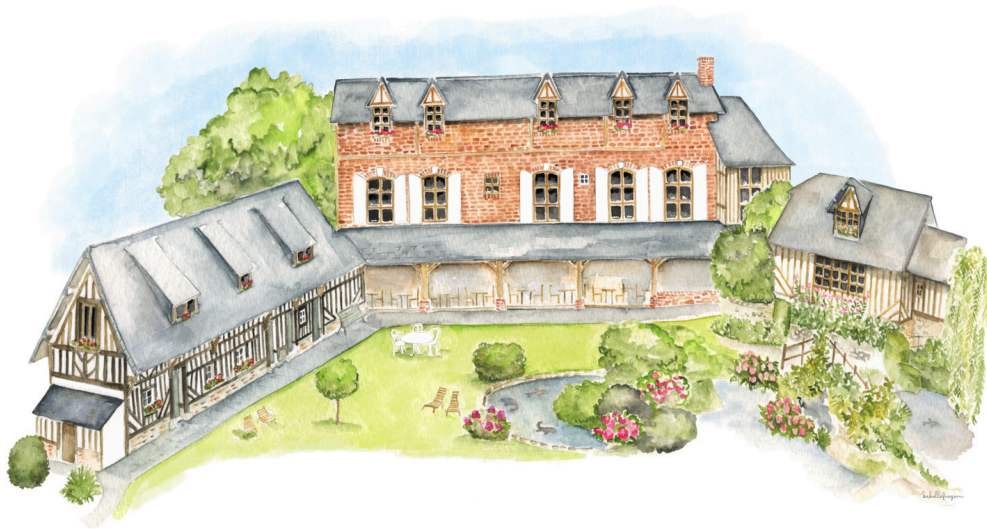




auberge de la source

HÔTEL DE CHARME · RESTAURANT

★★★★




Welcome to the Auberge de la Source, a haven of greenery just steps from Honfleur. Among orchards and gardens, every ingredient tells a story. My cuisine, simple, seasonal, and full of flavor, celebrates the richness of Normandy.


Each dish reflects my passion for balanced flavors, gentle textures, and refined simplicity. My hope is that every moment at the table invites you to savor the nature, the terroir, and the joy of the present moment.

Chef Pierre Hanquez

starters

Mushroom velouté	€18
Perfect egg from “La Poule aux œufs d'Eure” farm, grilled bacon, crispy onions	
Pan-seared crayfish	€24
Fish quenelle, fennel condiment, bisque siphon	
 Gnocchi gratin with Normandy Tomme cheese	€19
Butternut squash, Normandy Tomme cheese emulsion	available as a main course for €28
Escargots from the Fourneaux (snails)	€20
Garlic cream, herb coulis, parsley toast	

main courses

Roast duckling from the Prieuré	€32
Sweet potato, mushroom and chestnut purée, lemony onion cream, reduced jus with La Pommée Le Paulmier vinegar	
 Normande Sirloin steak	€42
Carrot purée and smoked carrot, foie gras, beef jus	
Scallops from our coast	€34
Spinach and toasted buckwheat, meat jus	
Arctic Char	€32
Black rice and celery risotto, fish stock, cream from Maison Borniambuc	

cheeses

Normandy cheeses	€12
Matured, mixed nuts and salad	

desserts

Île flottante	€13
Tonka bean custard	
Hot chocolate mousse	€13
Baileys ice cream, oat tuile	
Vanilla mille-feuille	€13
Arlette, praline, pumpkin seeds	
Apple blossom	€13
Apple compote, almond cream	

Menu Boage

39 euros

Monday to Friday, served at lunch

Mushroom velouté

Perfect egg from “La Poule aux œufs d'Eure” farm, grilled bacon, crispy onions

Roast duckling from the Prieuré

Sweet potato, mushroom and chestnut purée, lemony onion cream, reduced jus with La Pommée Le Paulmier vinegar

Hot chocolate mousse

Baileys ice cream, oat tuile

Menu Découverte

59 euros

Mushroom velouté

Perfect egg from “La Poule aux œufs d'Eure” farm, grilled bacon, crispy onions

Arctic Char

Black rice and celery risotto, fish stock, cream from Maison Borniambuc

Roast duckling from the Prieuré

Sweet potato, mushroom and chestnut purée, lemony onion cream, reduced jus with La Pommée Le Paulmier vinegar

Pont-l'Évêque

Matured in cider, in espuma

Hot chocolate mousse

Baileys ice cream, oat tuile

Tasting Menu

Gnocchi gratin with Normandy Tomme cheese
Butternut squash, Normandy Tomme cheese emulsion

Escargots from the Fourneaux (snails)
Garlic cream, herb coulis, parsley toast

Arctic Char
Black rice and celery risotto, fish stock, cream from Maison Borniambuc

Normande sirloin steak
Carrot purée and smoked carrot, foie gras, beef jus

Pont-l'Évêque
Matured in cider, in espuma

Vanilla mille-feuille
Arlette, praline, pumpkin seeds

€75 VAT and service included.
The menu must be chosen for the entire table.

