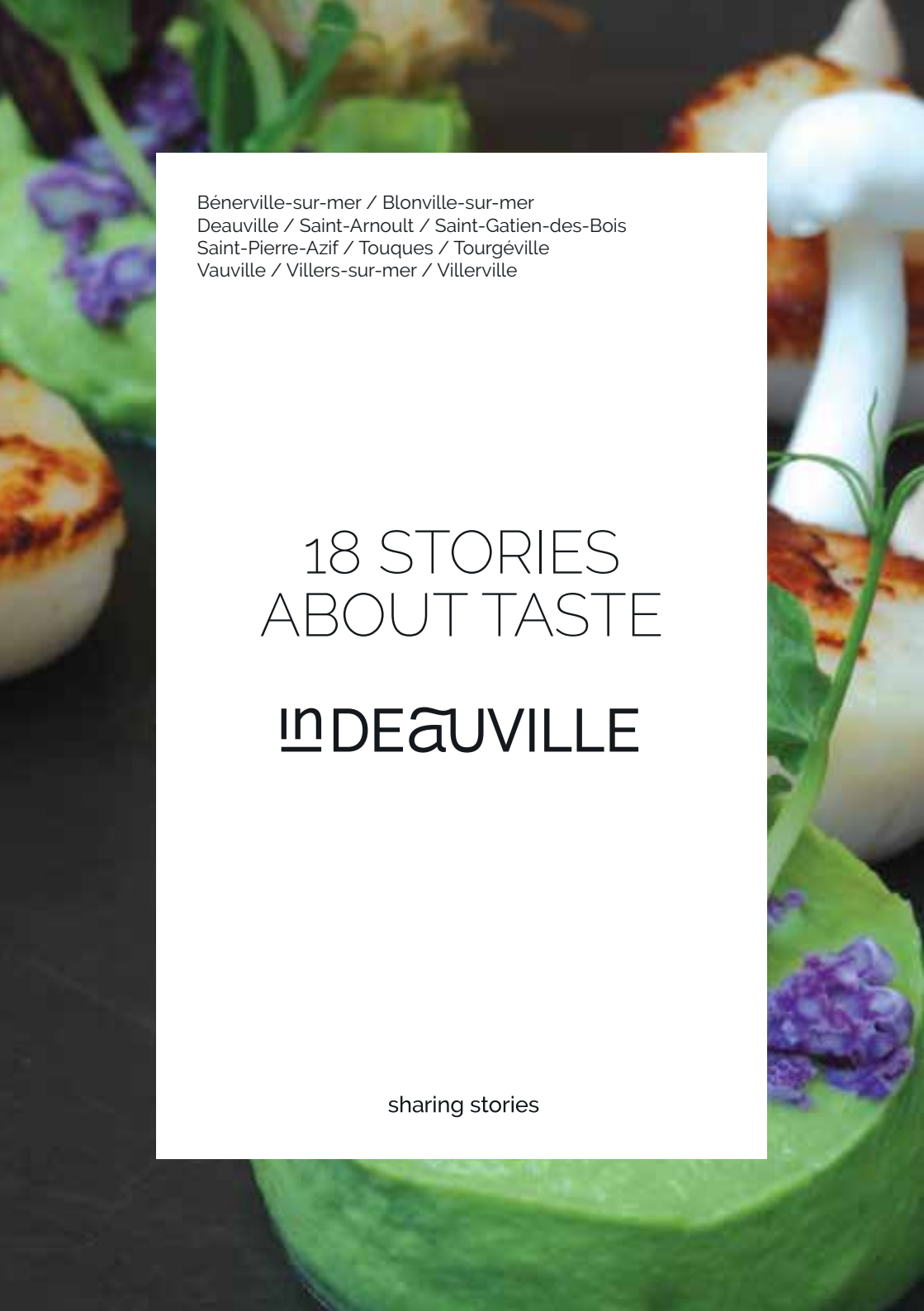




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18 STORIES ABOUT TASTE

inDEAUVILLE

sharing stories



— VENEZ DÉCOUVRIR —

Deauville

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18
stories
about
taste and
cuisine
to share

**18 stories about taste
and cuisine to share**

Whether on the beach, in a terrace restaurant along a golf course or in a dining room with a meticulously decorated setting; this guide is aimed at helping you find your ideal restaurant for any occasion. It helps you discover all the gastronomic paths: from local markets to distilleries and comfortable destinations where you can have iced tea after a stroll on the beach. You can also discover the stories of our chefs in the videos published on our website.



Eating high in the sky

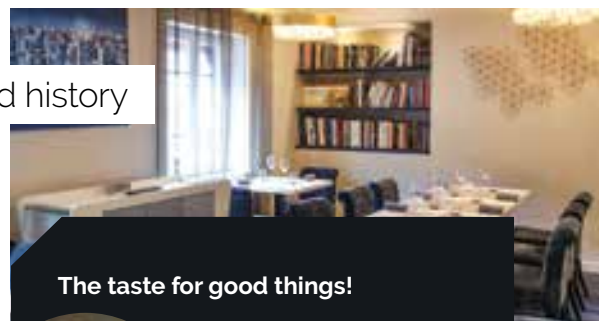
Three Michelin stars get to know local products

Chez Maximin Hellio : a cuisine made of sense and history

Maximin Hellio, who has been cooking from childhood followed the footsteps of his father, starred chef in Brittany at the La Voile d'Or hotel restaurant.

After his studies, he left home to work with the greatest personalities in French cuisine, including Frédéric Anton and the Raimbault brothers, and then he decided to open his own restaurant in Deauville. He gained his first Michelin Guide star in 2016, less than a year after opening his restaurant. His restaurant is a reflection of himself: a refined and essential setting, with a main hall inspired by modern wagons and a lounge-library on the first floor. The best table is undoubtedly placed in front of the kitchen opening up to the dining room. In terms of menu, the love for local products, highlighted through a real journey of the senses – a journey telling a story – is found. We suggest you try the chef's special menu called La Mer en Héritage. You can discover the family blue lobster recipe, accompanied by the creations made by Maximin Hellio, namely a tasty turbot with poivrade artichokes.

Maximin Hellio
64, rue Gambetta - 14800 Deauville
+33 (0)2.31.49.19.89



The taste for good things!



Maximin Hellio has developed strong links with local producers of the Pays d'Auge, who supply exclusive products to him thereby enabling him to make dishes that are full of taste and emotions. He passionately tells us about Eric Caplier, supplier of the Maran eggs he uses to prepare what has become his signature dish: poached Maran eggs with a siphon whipped yuzu cream and pan-fried Orbec mushrooms. Maximin Hellio loves Norman products, including Isigny crème fraîche and butter, enhancing the natural taste of local products. For dessert, the chef reveals the secrets of his revisited apple millefeuille, made with apples from the Pennedepie farm, a bit of Calvados, a creamy caramel and crunchy filo dough sheets.



Discover
the rest of
the story here:

Flavours from here and Asia at the L'Essentiel

After studying at Grégoire Fernandi and Le Cordon Bleu, Charles Thuillant and Mi-Ra Kim acquired experience at the main Parisian tables, including those of Robuchon. Charles, attached to his homeland Normandy, proposed to Mi-Ra to start a new adventure and open a restaurant: L'Essentiel. Charles and Mi-Ra Thuillant, recently starred chefs, combine Norman and Asian flavours. This couple, as complicit in the kitchen as in life, combines South-Korean elegance with Norman generosity and highlights local products and Asian specialties. The coat with breadcrumbs stands alongside miso and king prawns accompany the passion fruit in this simple and naturally lit restaurant where you can admire the kitchen through a large glass while being comfortably seated.

L'Essentiel
29-31 rue Mirabeau - 14800 Deauville
+33 (0)2.31.87.22.11



Our favourite:

Toothfish, celery, wakame olive oil sauce and caramel with miso.



It's the season that imposes the dishes

Charles Thuillant gets on his delivery tricycle, fills his basket at the Deauville market, where he has developed strong ties with the producers. They reserve the best-selling products for him such as the small carrot tops he loves cooking.

With priority placed on short-circuit products, he guarantees their freshness and quality. At his restaurants, he avoids energy-consuming patterns. He recalls that "it's the season that imposes the dishes." Upon his return from the market, he revealed his recipe of scallops with passion and citrus fruits vinaigrette accompanied by chicory cooked with yuzu, lamb's lettuce and local radishes.



Discover
the rest of
the story here:



L'Essentiel is a member of the **Bon pour le Climat** Association that commits to propose at least a starter, a main course and a dessert complying with the three following criteria:

- Seasonality: the products composing the three dishes are fresh and seasonal
- Vegetal origin: vegetables are the protagonists
- Local products: the ingredients of the dishes are produced within a range of less than 200 km

A cuisine made of 4 elements

Johan Thyriot, born in Lorraine, has proved his talent with Christian Willer, then Philippe Labbé of the La Tour d'Argent restaurant, and finally Michel Bras at the Château de Bagnols. He then left for Japan where he spent four years on the Hokkaido Island. When he returned, he opened his restaurant with his wife in Tarascon. In his continuous quest for new perspectives, he decided to unleash his creativity in Trouville-sur-mer.



At the Cures Marines Le 1912 restaurant at Trouville-sur-mer, you are conquered by the murmuring waves, the blowing wind, the heat of the sun and the gentleness of the earth. The cuisine of Johan Thyriot is made of poetry, under the sign of the 4 elements and with an inspiration from Japan. The dishes are elegant, essential, but full of flavour, delicacy and colours. Each meal is like an ode to travelling.

Le 1912

Boulevard de la Cahotte - 14360 Trouville-sur-Mer
+33 (0)2.31.14.25.90



Our favourite:

Scallop & Kombaw and Kayembe chocolate & buckwheat



A promising table at Carpe Diem!



The recently established restaurant in Touques, Carpe Diem, is the masterpiece of a young couple. Fanny Mordelle, Master Sommelier trained by the greatest chefs of La Tour d'Argent in Paris, then L'Arpège, Lucas Carton and Le Saquana in Honfleur; and Julien Bichot, chef of Deauville that has been working for Dauphin in Breuil-en-Auge, Le Bréard in Honfleur, then in Paris with Robuchon, at Le Pavillon Ledoyen and La Tour d'Argent.

Their natural and high-quality cuisine combines tradition and modernity around a refined presentation worthy of a starred restaurant. That's just the beginning of their experience in the Côte Fleurie, but this promising destination has many nice days ahead.

Carpe Diem

90 - 92 rue Louvel et Brière - 14800 Touques
+33 (0)2.31.87.41.08



Our favourite:

Grilled scallops, candied chicory with orange juice in the Grenoble way, spicy fish emulsion, apple dessert in all its forms.

Into the effervescence of brasseries

Six characteristic destinations

Offering a terrace, tables or an old-style bar, these destinations have become real institutions in the Côte Fleurie! Given that their operating principle is to offer a non-stop service all-day-long most of the time, visitors love spending time there with no constraints. The place is warmly decorated, comfortable and unique. They evoke habits and memories of past times in good company and have a simple menu that promotes local products. Choose: a tasty sole meunière, pan-fried scallops or mussels-chips with fresh cream?



Le Cabaret normand

You'll undoubtedly recognize the facade of this restaurant, emblematic place in the film titled "A Monkey in Winter" by Henri Verneuil, shot in 1962, where Jean-Paul Belmondo and Jean Gabin sat at a table. Over 50 years after this film was shot, the place is still the same and has kept its charm and authentic bistro atmosphere.

Le Cabaret Normand
Carrefour du Singe en Hiver
2, rue Daubigny - 14113 Villerville
+33 (0)2.31.87.20.57



Le Drakkar

Le Drakkar, a meaningful name that recalls the Viking influence in Normandy. In this chick and wooden bistro, Deauville destination of the Van Colen family, we can find regular customers that meet here to taste traditional dishes. The menu includes: Norman mussels, fresh fish (cod, plaice, sole...), shellfish (crab, oyster, shrimp...), but also some meat. If you love desserts, crack here for the tarte tatin with fresh cream or an apple cake, a Norman cake, of course!

Le Drakkar
77, rue Eugène Colas - 14800 Deauville
+33 (0)2.31.88.71.24



Chez Miocque

Chez Miocque, the most ancient brasserie in Deauville, was founded in 1905. It's a unique place with an unusual decoration. It's not surprising that the greatest stars of cinema and music, and even politicians stopped here! In the evening, Miocque turns into a chick brasserie atmosphere where the customers talk and have fun in front of homemade dishes. The cuisine is fresh and seasonal with a constantly changing menu. Vintage sardines and fine apple cakes are recommended.

Chez Miocque
81, rue Eugène Colas - 14800 Deauville
+33 (0)2.31.88.09.52



Brasserie Le Central

Le Central, emblematic restaurant, has a brasserie look of the 1930s: wooden chairs, seats made of red synthetic leather and a familiar atmosphere. Be seduced by seafood and fish, Norman meat such as veal chops or a dish made with eggs such as the omelette du pêcheur.

Brasserie Le Central
154 Boulevard Fernand Moureaux
14360 Trouville-sur-Mer
+33 (0)2.31.88.13.68



Les 4 Chats

A must in Trouville-sur-Mer for the latest 20 years, the Bistrot Les 4 Chats is the favourite address of artists and painters that meet here to taste traditional dishes such as partially cooked foie gras with chutney or Marengo veal parmentier. Jazz notes sometimes resonate in this brasserie with a warm and simple decoration.

Le Bistrot Les 4 Chats
8, rue d'Orléans 14360 Trouville-sur-Mer
+33 (0)2.31.88.94.94



Les Vapeurs

Les Vapeurs, a real institution situated in the heart of Trouville-sur-Mer since 1927, is a Parisian-style brasserie with a characteristic timeless decoration. People meet here to have a drink, taste fried products, a tray of seafood, a sole meunière or a smoked haddock with spinach: the most renowned dishes of the restaurant.

Les Vapeurs
160, Quai Fernand Moureaux
14360 Trouville-sur-Mer
+33 (0)2.31.88.15.24



The café-brasserie

The place where people meet regularly

We can meet here anytime: early in the morning to have a coffee under the sun, at midday for a quick lunch, in the evening to have a drink*. Everybody has a favourite café-brasserie where to feel like at home.

Brasserie Côté Rive

At the heart of the village of Saint Arnoult, the Brasserie Côté Rive offers simple, quick and good meals. This brasserie enjoys reinventing hamburgers and may sometimes challenge big-eaters.

Brasserie Côté Rive
Avenue Michel d'Ornano - 14800 Saint-Arnoult
+33 (0)2.31.87.61.94

Brasserie de la Mairie

In front of the Town Hall, you can taste buckwheat galettes with seafood. The menu is adjusted according to the fresh fish available. Among the chef's specialties: cod with chorizo.

Brasserie de la Mairie
73, rue Désiré le Hoc - 14800 Deauville
+33 (0)2.31.88.36.51

Au Bureau

A setting worthy of a real London pub and a dynamic atmosphere during concerts or sport evenings. The typical brasserie dishes are found in the menu: platters of cheese and cold meats to share, burgers, croque-monsieur, fish & chips, meat with beer, flam-mkûeche..etc.

Au Bureau
22, avenue de la République - 14800 Deauville
+33 (0)2.31.87.26.26

Le Cyrano

This institution in the same neighbourhood as the Church of Deauville was recently renovated in a pub style. The traditional menu includes: rib steak, cod with lemon, salad and small snacks any time. It's also a humidor where the finest experts and amateurs can find their cigars, but also a meeting place for horse lovers.

Le Cyrano
194, avenue de la République - 14800 Deauville
+33 (0)2.31.88.36.40

Café de Paris

It runs along the pleasant Morny square. It has a traditional and chick setting, ideal to have a break, on the terrace or inside, to have a French coffee anytime and every day of the week.

Café de Paris
12 Place Morny - 14800 Deauville
+33 (0)2.31.88.31.60

Le Morny's Café

People meet at any time in this café with a retro style reminding us of the 1950s. For lunch, you can taste a cuisine made with local products and enjoy a different dish every day, always affordable and abundant. It's the perfect place to read newspapers in the morning.

Le Morny's Café
6, Place Morny - 14800 Deauville
+33 (0)2.31.87.32.06



Traditional bistros

To taste a very French cuisine

Do you like the traditional French cuisine, made of abundant traditional dishes that bring back good old memories? You're at the right place!

Le Bistro Fleuri

Le Bistro Fleuri has an unintentional very British style! Benjamin Preston and his chef, William, are both of English origin. But the cuisine is Norman here, and made with fresh and local products. 'At the Bistro Fleuri, you can taste an abundant meal with good wines' in a cosy and warm setting', says Mr Preston!

Le Bistro Fleuri
61, rue du Général Leclerc - 14113 Villerville
+33 (0)2.31.89.02.92

Le Bognat

This vintage and atypical restaurant fills up quickly. It's better to book in advance, as its local cuisine keeps fascinating French cuisine lovers. Tripe, blood sausage, stew, pâté de campagne... If you love dishes with sauce and the memories of a cuisine of past times, this address is perfect for you. You can also leave with the Bognat home-made terrine. You'll undoubtedly appreciate its decor -in the spirit of flea markets -whose walls are covered with old panels and surprising objects from junk shops.

Le Bognat
7, rue Breney - 14800 Deauville
+33 (0)2.31.88.16.70

Chez le Bognat
27, rue Gaston-Manneville - 14160 Dives-sur-Mer
+33 (0)2.31.91.06.13



Welcome to the Brasserie Honorine

*We are glad to welcome the
Brasserie Honorine, the first
restaurant in the Presqu'île de la
Touques with view on the Bassin
Morny. Try it as soon as it opens!*

Brasserie Honorine
Quai de l'Impératrice Eugénie
14800 Deauville



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Brunching means taking time

Sunday formulas

Brunching, a tradition dating back to the beginning of the 19th century - literally the contraction of "breakfast" and "lunch"- combines these two meals offering a gourmet formula. Like an invitation to slow down and take time to taste an abundant meal, it is often organized on weekends, particularly on Sundays.

Brunch with your family at La Belle Epoque

America inspired dishes, made with local or traditional French products, combining scrambled eggs with bacon, Norway lobsters, medium cooked meat, Norman cheese and sweet notes of fruits, tartlets and chocolate desserts. It's the perfect place to spend some time with your family during weekends.

La Belle Epoque
Hôtel Barrière Le Normandy Deauville
38, rue Jean Mermoz - 14800 Deauville
+33 (0)2.31.98.66.22

A French brunch at the Café de Paris

While the Deauville market is in fully swing at the Morny square, the Café de Paris invites you to take a brunch break. The brunch -of British origin- is entirely French here, including eggs, spreads, croissants, pains au chocolat, a freshly squeezed juice and a hot drink. .

Café de Paris
12, Place Morny - 14800 Deauville
+33 (0)2.31.88.31.60

Brunch brasserie at the Morny's Café

The Morny's Café offers a friendly and genuine atmosphere, typical of a brasserie, and proposes an abundant French brunch every Sunday. After taking a walk to the market and filling your bags with fruits and vegetables, you can go for fried eggs, scrambled eggs or eggs in pots with fresh bread, special pastries, a good coffee and a freshly squeezed orange juice.

Le Morny's Café
6, Place Morny - 14800 Deauville
+33 (0)2.31.87.32.06

Brunch on the beach at La Folie Douce by Barrière

If you want to make your Sunday morning seaside stroll last longer, take a seat on the terrace of La Folie Douce by Barrière. The all-you-can-eat buffet offers a wide range of fresh fruits, cakes and home-made pastries, salads, cold meats and cooked eggs: enjoy it!

La Folie Douce by Barrière
1, avenue de la Terrasse - 14800 Tourgéville
+33 (0)2.31.98.65.58

Brunch in front of the fireplace at La Chaumière

At La Chaumière you can enjoy the sea view in a cosy setting made of wooden beams, a large stone fireplace and some armchairs.

A moment of joy between Deauville and Honfleur where you can have a brunch every Sunday with an elegant buffet offering the chef specialities: cakes, muffins, waffles...

Hôtel - Restaurant La Chaumière
Route du Littoral Vasouy - 14600 Honfleur
+33 (0)2.31.81.63.20

A brunch at the Spa!

After a relaxing morning of treatments at the spa, come and enjoy the Ephémère through a generous brunch made by the chefs. Here you can find main courses, desserts or delicious home-made specialities that will turn into nice memories of a Sunday morning on the Côte fleurie for a long time!

L'Ephémère
Hôtel Spa les Cures Marines - Boulevard de la Cahotte - 14360 Trouville-sur-Mer
+33 (0)2.31.14.26.00

Where can I taste some good fish?

All destinations where you can eat some fish

Having lunch at the local fishmonger's shop

In the vicinity of the Morny square, there's the Etoile des Mers, a fishmonger's shop with large stalls. Children, still curious and very sociable, are astonished and fascinated when looking at basses, turbot, velvet crabs and other types of fish with coloured scales. The bravest ones may try to touch the pincers of crabs, holding their breath, afraid to get their fingers pinched! The fear is higher than pain. A nice cheering meal in the same fishmonger's shop is a journey for your taste buds. You may be fascinated by the dish of the day, always finely cooked, but also by a la plancha fish, roasted lobster or even a delicious home-made fish terrine.

L'Etoile des Mers
74, rue Gambetta
14800 Deauville
+33 (0)2.14.63.10.18

L'Ephémère

New!

Recently opened, the brasserie L'Ephémère of the Cures Marines in Trouville-sur-Mer proposes - from lunch to dinner - seafood buffets, brunches and fine desserts in an elegant deep blue setting or on a sunny terrace a few steps from the sea.

L'Ephémère

Hôtel - Spa Les Cures Marines - Boulevard de la Cahotte - 14360 Trouville-sur-Mer
Mer +33 (0)2.31.14.26.00

Where can I enjoy a seafood platter?

Every morning, some fish and seafood arrive at the docks of the port; they rapidly reach the restaurants' kitchens that propose delicious fresh dishes of fish with sauce, fried fish, mussels and seafood platters with a nice iodine smell.

Le Bar de la Mer

Les Planches
14800 Deauville
+33 (0)2.31.88.27.51

Le Bar du Soleil

Les Planches
14800 Deauville
+33 (0)2.31.88.04.74

Le Bellevue

Hôtel-Restaurant Le Bellevue
7, allée du Jardin Madame
14113 Villerville

+33 (0)2.31.87.20.22

Le Celtic Vintage

18, rue du Maréchal Leclerc
14640 Villers-sur-Mer
+33 (0)2.31.87.41.46

Le Garage

118 bis, avenue de la République
14800 Deauville
+33 (0)2.31.87.25.25

Le Ciro's

Boulevard de la Mer
14800 Deauville
+33 (0)2.31.14.31.14

La Péniche

Boulevard de la Mer
Port-Deauville
14800 Deauville

+33 (0)2.31.98.52.75

Les Vapeurs

160, quai Fernand Moureaux
14360 Trouville-sur-Mer
+33 (0)2.31.88.15.24

A platter of seafood any time

The Van Colen brasseries are renowned places in Deauville and Trouville-sur-Mer! These five family restaurants all have a specific soul and carefully chosen decor. Products are fresh and recipes are simple so that you can get all the flavours from the cooked food. These brasseries propose seafood platters without reservation!

L'Annexe

4, Rue des Bains
14360 Trouville-sur-Mer
+33 (0)2.31.88.10.27

Brasserie Le Central

5-7, Rue des Bains
14360 Trouville-sur-Mer
+33 (0)2.31.88.13.68

Les Mouettes

11, Rue des Bains
14360 Trouville-sur-Mer
+33 (0)2.31.98.06.97

Le Drakkar

77, Rue Eugène-Colas
14800 Deauville
+33 (0)2.31.88.71.24

Chez Marinette

154-156, Boulevard Fernand-Moureaux
14360 Trouville-sur-Mer
+33 (0)2.31.88.03.21



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BRASSERIE LE CENTRAL

158 boulevard Fernand Moureaux
14360 Trouville-sur-Mer
+33 (0)2 31 88 13 68
www.le-central-trouville.com



RESTAURANT BRASSERIE LES MOUETTES

11 rue des Bains
14360 Trouville-sur-Mer
+33 (0)2 31 98 06 97
www.brasserie-les-mouettes.com



RESTAURANT L'ANNEXE

4 rue des Bains
14360 Trouville-sur-Mer
+33 (0)2 31 88 10 27
www.restaurant-annexe-trouville.com



RESTAURANT ROTISSERIE CHEZ MARINETTE

154/156 boulevard Fernand Moureaux
14360 Trouville-sur-Mer
+33 (0)2 31 88 03 21
www.chez-marinette.com



RESTAURANT LE DRAKKAR

77 rue Eugène Colas
14800 Deauville
+33 (0)2 31 88 71 24
www.le-central-trouville.com



HÔTEL*** LE CENTRAL

5/7 rue des Bains
14360 Trouville-sur-Mer
+33 (0)2 31 88 80 84
www.le-central-trouville.com



MANOIR EN LOCATION LA VILLA L

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CONTACT

central-hotel@wanadoo.fr
www.le-central-trouville.com



Take a stroll in the market!

In the squares of the village or under wooden roofs, markets are indispensable here to fill up your basket with freshly caught fish from the sailors of our ports. Depending on the season, you can choose between shrimps, soles, plaices, bars, brills, scallops, cockles... etc. to vary your recipes and flavours.

Go to the market calendar - page 49.



Take out the net!

At low tide, put on your boots and your striped jersey and take a net to go shore fishing. On the seashore, on the sand, still humid, and in between rocks, you can find shellfish and crustaceans. This adventure needs you to keep an eye on the small shrimps that slip as the river flows and to remain curious and find cockles, clams and other shellfish hidden under the rocks. The best moment is undoubtedly when people, after crossing the beach for some hours, gather around a table to share the common treasure, generously cooked and accompanied with the products of our region.

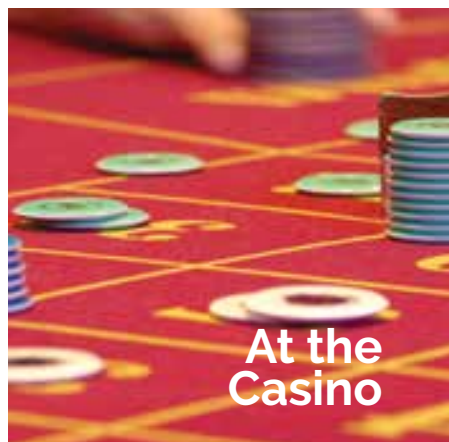
View the rules about gathering seafood by hand on the following website:
www.pecheapied-cavados.com



Play & eat

Or how to combine passion, sport and haute cuisine

Sport and game are the historical assets of seaside towns. In this field, the town councillors have shown an audacious creativity to renew the areas of interest of holidaymakers: golf courses, horse racecourses, casinos, tennis fields...independently from the activity proposed, the high-quality infrastructures have their own dining areas.



Le Brummel

At the ground floor of the Casino Barrière Deauville, Le Brummel offers a chic and shiny setting. On its large terrace, you can enjoy a brasserie menu or a seasonal menu dish. It is an ideal place to go after a show in the Italian theatre of the casino.

Le Brummel
Casino Barrière de Deauville
2, rue Edmond Blanc
14800 Deauville
+33 (0)2.31.14.31.14

Le Cercle

A timeless place in a large Empire-style hall. Le Cercle overlooks the table game hall. The menu is simple, but sophisticated and includes traditional meals such as chicken breast stuffed with mushrooms accompanied with grenaille potatoes with truffles.

Le Cercle - Casino Barrière Deauville
2, rue Edmond Blanc - 14800 Deauville
+33 (0)2.31.14.31.14

Le Jardin du Méridien

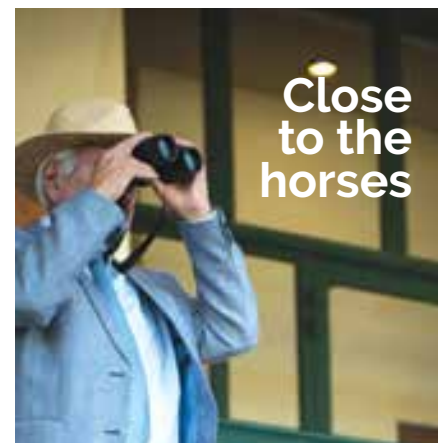
At the heart of the Casino Tranchant of Villers-sur-Mer, Le Jardin du Méridien offers a sober and elegant setting and a traditional cuisine that highlights the regional products. The Vallée d'Auge magret de canard is recommended.

Le Jardin du Méridien
Casino Tranchant de Villers-sur-Mer
Place Fanneau - 14640 Villers-sur-Mer
+33 (0)2.31.14.44.88

Le Plaza Café

If you are a little hungry in the slot machine hall, enjoy simple and tasty bistro dishes.

Le Plaza Café - Casino Barrière Deauville
2, rue Edmond Blanc - 14800 Deauville
+33 (0)2.31.14.31.14



Le Grand Manège

At the heart of the International Equestrian Complex, Le Grand Manège offers a unique setting with panoramic windows with a view on the manege. You can sit for a coffee here early in the morning while observing the training sessions or the contests, including sometimes astonishing disciplines: show jumping, but also dressage or polo. Enjoy activities and concerts throughout the year.

Le Grand Manège
14, avenue Ox & Bucks - Pôle International du Cheval - 14800 Saint-Arnoult
+33 (0)2.31.14.06.01

Le Meeting

Located in front of the Deauville horse racecourse, Le Meeting is a charming restaurant that highlights the local products through an essential menu that ensures the utmost freshness. Its modern and cosy setting is perfect to have a seat and watch live horse races throughout the season.

Le Meeting
38, avenue Hocquart de Turtot - 14800 Deauville
+33 (0)2.31.98.21.32

In front of the Deauville Clairefontaine racecourse tracks

At Clairefontaine, you can have lunch outside in a stylish place, in the middle of flowers at "La Terrasse", at the "Le Panoramique" restaurant with a nice view on the tracks or even in the country setting of "Déjeuner sur l'Herbe"; everything is possible, before betting starts!

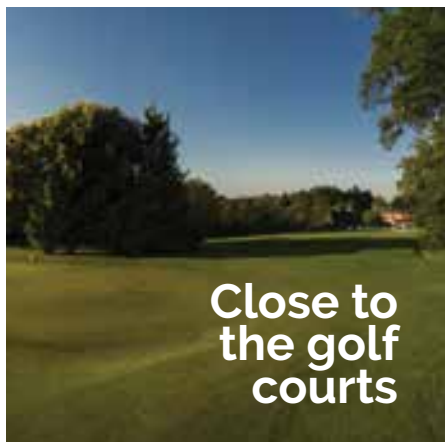
The racecourse is open from June to October: see calendar on our website.

Hippodrome de Deauville-Clairefontaine
Route de Clairefontaine
14800 Tourgéville - +33 (0)6.73.90.34.36

At the heart of the Deauville - la Touques racecourse

Have lunch in front of a panoramic view of the tracks at the gastronomic restaurant "La Toque", situated on the last floor of the majestic grandstand; enjoy a brasserie lunch in the charming setting of the restaurant "Les Jardins du Paddock"; or have lunch on the run at the "Les Haras" snack bar.

Hippodrome de Deauville - La Touques
45, Avenue Hocquart de Turtot - 14800 Deauville - +33 (0)2.31.14.20.53



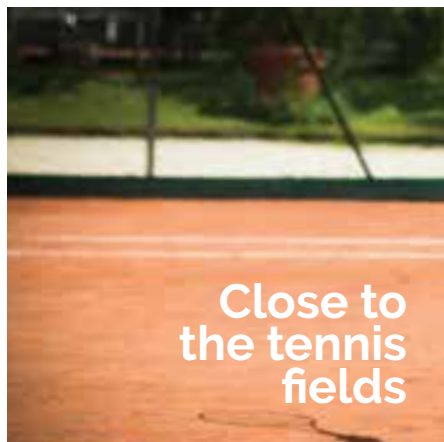
**Close to
the golf
courts**

Restaurant du Golf de Saint-Gatien

Enjoy a country setting in the half-timbered Norman building running alongside the golf courses. You'll be glad to have a traditional meal on a large table after a golf session.

Restaurant du Golf

Chemin de la Mue - 14130 Saint-Gatien-des-Bois
+33 (0)2.31.65.19.99



**Close to
the tennis
fields**

Le Tie Break

Situated along the tennis courts of Deauville, Le Tie Break has the Roland Garros atmosphere. Everything is done to let you feel good: a large stone fireplace, lit when it's cold, a bistro atmosphere for a very fresh traditional cuisine! Salad, main course and the fish of the day are in the menu, without forgetting home-made desserts. An astonishing and almost secret place!

Le Tie Break

Tennis de Deauville
6, boulevard de la Mer - 14800 Deauville
+33 (0)2.31.88.16.05

Le Club House du Golf Barrière Deauville

Enjoy a coffee with other golf players or have a traditional lunch with some exotic details in a comfortable setting, with a seat close to the fireplace in winter and on the terrace in summer.

Club-House du Golf Barrière Deauville

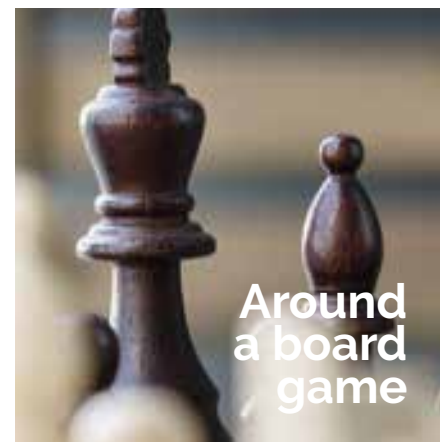
Mont Canisy - 14800 Deauville
+33 (0)2.31.14.24.23

Le Grand Chelem

New restaurant born together with the Lawn Tennis Club Deauville Normandie – almost unique lawn tennis complex in France – Le Grand Chelem offers a 360° view on the fields that run alongside the terrace. In the kitchen, you can choose between home-made courses or an abundant sweet and salty buffet.

Le Grand Chelem

Lawn Tennis Club Deauville Normandie
Chemin de la Briqueterie - 14800 Touques
+33 (0)9.70.75.36.70



**Around
a board
game**

Hurricane Bar

A unique, but, above all, welcoming coloured decoration. You won't miss your chance to have a drink -one of the several à la carte beers - or enjoy a traditional home-made course. Recipes are traditional dishes you'll never get tired of: moules marinières, roast camembert, fondue with Pont-l'Évêque cheese..you can eat while laughing around a board game or watching a match on television.

Hurricane Bar

22, rue du Maréchal Foch
14640 Villers-sur-Mer
+33 (0)6.60.03.54.56

A QUESTION OF TASTE 8



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Le Bar de la Mer and its seafood

Along the Boardwalk, in front of the Deauville beach, the Bar de la Mer has a large and nice terrace characterised by its very famous blue armchairs. It's the perfect place to enjoy the sun when it shines the most. The protagonists of its light menu are sea products: seafood, plancha, sole meunière or sardine brochettes...it may be hard to choose the chef speciality you prefer! Something is sure: each dish seems even more delicious when tasted in front of a beautiful view on the English Channel.

Le Bar de la Mer
Les Planches - 14800 Deauville
+33 (0)2.31.88.27.51

The dynamic Bar du Soleil

A few steps from Le Bar de la Mer, Le Bar du Soleil is characterized by orange armchairs, deckchairs, beach umbrellas and an art deco setting. People usually stop here to have a drink. But the cuisine is also very good. It's simple, light and gourmet, including dishes such as salmon with vegetables and ginger or burger du soleil. You can also taste an ice-cream in the terrace: maybe a banana split.

Le Bar du Soleil
Les Planches - 14800 Deauville
+33 (0)2.31.88.04.74

The gourmet Ciro's

Situated next to the Bar de la Mer, Le Ciro's is well-known on the beach of Deauville. The gourmet cuisine promotes sea products, cooked with pride, that you can taste in front of the English Channel. What is its main dish? The bouillabaisse Royale du Ciro's, prepared with lobster, bar, salmon and cod.

Le Ciro's
Boulevard de la mer - 14800 Deauville
+33 (0)2.31.14.31.31

La Folie Douce by Barrière

La Folie Douce by Barrière has a terrace on the beach where you can sunbathe. After the sunset, you can also enjoy a nice indoor hall with a refined and elegant decor where you can also taste delicious seasonal dishes made by the chef.

La Folie Douce by Barrière
1, avenue de la Terrasse - 14800 Tourgéville
+33 (0)2.31.98.65.58

La Terrasse des Ammonites

A bar-restaurant welcoming regular customers situated at the very end of the beach of Bénerville. You can meet here on the beach to celebrate the weekend. Here, products are fresh and the menu is adjusted to the season and available products. Products of sea and land are the protagonists. They are enhanced by a touch of simplicity to better appreciate their flavours.

La Terrasse des Ammonites
39, rue des Lais de Mer - 14910 Bénerville-sur-Mer
+33 (0)2.31.88.40.33

View on the marshes

The marshes of Blonville-Villers are a natural protected and remarkable area. The terrace of the restaurant with a nice view on the marshes, protected by the wind, is a calm and relaxing place. The cuisine of La Terrasse du Marais is traditional, with a menu adjusted to the seasons.

La Terrasse du Marais
Avenue Jean Moulin - 14640 Villers-sur-Mer
+33 (0)2.31.87.58.42



Unique & creative destinations

These destinations are neither traditional nor exotic, but they have their own style.



La Cantine

La Cantine is the destination where you can eat simple, abundant and gourmet dishes in a timeless and very friendly industrial setting. The menu includes traditional dishes you'll never get tired of: tartares, rib steak, fillet of bar, cod... Anyway, you can easily surrender to home-made fish and chips and the Norman burger!

La Cantine de Deauville
90, rue Eugène Colas - 14800 Deauville
+33 (0)2.31.87.47.47



Le Garage

At the heart of Deauville, at the Garage, the decor is trendy, modern and warm, but also preserves an industrial spirit. Menu: gourmet bistro dishes. The menu includes grilled king prawns, a grilled fillet of bar or even a Pays d'Auge magret de canard.

Le Garage
118 bis avenue de la République - 14800 Deauville
+33 (0)2.31.87.25.25



Angus beef chuck: very tasty!

The chef of the Brasserie Le Jardin revealed his secret recipe of Angus beef chuck to us, just grilled and accompanied by candied carrots, a small cabbage, smashed potatoes and spicy juice. He carefully cleans these vegetables to preserve the very first layer under the peel - rich in flavours - and smashes cooked potatoes with a whisk to keep their texture tastier. The Angus beef, exclusive beef, is cooked in an aromatic broth for 4 hours, so that it remains soft and absorbs all the flavours of the broth.

Discover
the rest of
the story here:



AT THE HEART OF THE CITY - AT THE HEART OF THE CITY



Le Bistrot aux Demoiselles

Le Bistrot aux Demoiselles offers a vintage and chic setting where you can have a coffee or taste a dish made with fresh products. The cuisine is generous here, and made with love by a chef with a real love for taste. Dishes change according to the seasons. But veal ribs, apple millefeuille and blood sausage with mustard sauce always have a lot of success.

Le Bistrot aux Demoiselles
48, rue Gambetta - 14800 Deauville
+33 (0)2.31.88.32.38



Brasserie Le Jardin

At the Brasserie Le Jardin, you'll find a contemporary decor. The mirrors and the large central chandelier bring a certain luminosity, while the mezzanine provides this place with an ethereal and light look. Dishes are elegant and traditional, but always tasty. If you are in doubt about your choice of dessert, choose the succulent de Martine Lambert with chocolate sauce.

Brasserie Le Jardin
5, rue Hoche - 14800 Deauville
+33 (0)2.31.81.10.05



Almost on the beach, La Digue de Villers

A peaceful time in front of the sea, a modern, warm and comfortable decor: the desire to spend some hours there is strong. The sun shines on the large terrace, while the evenings are organized in the heart of the restaurant, close to the fireplace. The cuisine is creative, refined and elaborated. It revisits the traditional dishes of our region through foreign inspirations.

La Digue de Villers

Avenue de la République - 14640 Villers-sur-Mer
+33 (0)2.31.88.61.47



Le Yacht Café

At the Yacht Café, the yacht atmosphere is inside. You get the impression you are on the deck of a boat or in the captain's cabin. In this nice and comfortable café, you can enjoy fish dishes. Its large terrace on the Place du marché is perfect for contemplation.

Le Yacht Café

Place du Marché - 14800 Deauville
+33 (0)2.31.88.30.58



La Péniche

La Péniche, moored at the bottom of the marina, has a nice view on the Port Deauville and on the beach. A naturally-lit place. The cuisine is up to this place, including fish specialities and a traditional refined cuisine. Let yourself be tempted by the hake fillet with butter and lemon.

La Péniche

Boulevard de la Mer - Port de Deauville
14800 Deauville
+33 (0)2.31.98.52.75

The amazing Café Marius

Go and breathe fresh air at the Café Marius. A restaurant situated on the roof of a decoration boutique with an extraordinary view on the roofs of Deauville!

Café Marius

21, Rue Gontaut Biron
14800 Deauville - +33 (0)2.31.98.40.40



The very elegant Villa Gabrielle



This restaurant has the appearance of a villa. It has a haute couture decoration, inspired by Gabrielle Chanel. Designer Coco Chanel opened a boutique in Deauville in 1913 and she sold her first creations with the name of "Gabrielle Chanel". The lounges have the colour of peacocks and are furnished with comfortable armchairs and sofas. They offer a chic brasserie menu: truffle and mushroom risotto is a very interesting dish and sole with butter is appreciated by regular customers. .

Villa Gabrielle

85, rue Eugène Colas - 14800 Deauville
+33 (0)2.31.98.71.86

A QUESTION OF TASTE 10



The lobster by Augusto Chez Laurent

At Augusto, the lobster is a real speciality! We are happy to leave on this trip full of flavours in this restaurant decorated like a yacht, with large blue benches, varnished panelling and a sea decoration that brings us into the aquatic universe. Fish, seafood and shellfish are the protagonists of tempting dishes. We love the land and sea combination of the turbot fillet with Isigny semi-salted butter, American sauce and Norman potato gratin.

Augusto Chez Laurent

27, rue Désiré le Hoc - 14800 Deauville - +33 (0)2.31.88.34.49

Time journey during the Belle Epoque

The restaurant of the famous hotel Barrière Le Normandy Deauville has just been renovated. In its naturally-lit hall, crystal chandeliers and large mirrors set against a modern furniture made of wood and velvet. The cuisine reveals contrasts too: the tartare is mixed with truffles and eclairs with pumpkin seeds. In addition to the Sunday brunch (see page 23), the cuisine also includes a "nice, good and satisfying" menu, called Menu Aerial Wellbeing for the Future™. It is based on the nutritional principles of the Chinese energy tradition. It includes two gluten-free and lactose-free menus, one of them being vegetarian.

La Belle Epoque

Hôtel Barrière Le Normandy Deauville
38, Jean Mermoz - 4800 Deauville
+33 (0)2.31.98.66.22

In the kitchen with Christophe Bezzannier, chef of restaurant La Belle Epoque.

The chef who loves local, seasonal products and taste, gives us the secrets of the low temperature gentle cooking for his recipe of double veal chop with grenaille potatoes, green asparagus and freshly shelled peas. A dish to share with your family or friends to turn gourmet cuisine into a friendly moment.



Discover
the rest of
the story here:

Breath-taking view at the Bellevue

The Bellevue is remarkable, with a birds-eye view on the sea, overlooking the roofs of the Villerville villas. This timeless place has preserved its comforting and elegant charm throughout the years. The restaurant hall is situated in the heart of a conservatory surrounded by a sophisticated setting. You can taste a gourmet traditional menu including Norman products made by chef Mickaël Roy.

Hôtel - Restaurant Le Bellevue

12, rue du Général Leclerc - 14113 Villerville
+33 (0)2.31.87.20.22

Mickaël Roy, pupil of Escoffier

In the kitchen, he loves using fresh and local products. He gets his seasonal vegetables at the Ferme du Château in Villerville, growing its products through organic and biodynamic agriculture. When we went to see him, Mickaël Roy was working on beetroot, Roman cauliflower, kale, potimarron and carrot. The chef of the Bellevue showed us his recipe of stir-fried pollack with lemon & caramel sauce and slowly cooked farm vegetables.



Discover
the rest of
the story here:

Le Celtic Vintage

Recently renovated, Le Celtic Vintage preserves its charm of vintage bistro with wooden chairs and ancient bar, but with a modern and trendy touch. The new cuisine of the restaurant is called "bistronomique", as it includes traditional and gourmet cuisine with fine dressings. Here you can find seasonal products and a careful welcoming that will let you spend a friendly and memorable time.

Le Celtic Vintage

18, rue du Général Leclerc - 14640 Villers-sur-Mer
+33 (0)2.31.87.41.46

La Chaumière, on the edge of the Estuary

With an extraordinary view on the sea and on the Seine Estuary, La Chaumière has a typical Pays d'Auge setting: half-timbered buildings, a green garden, a large indoor fireplace (and even an outdoor fireplace!) and bay windows contributing to making this setting cosy, calm and peaceful. Discover, around nice wooden tables, a cuisine that jungles between modernity and tradition, but also an Asian touch. The pork tenderloin with blackcurrant sauce is a must.

Hôtel - Restaurant La Chaumière

Route du Littoral-Vasouy - 14600 Honfleur
+33 (0)2.31.81.63.20

Majestic Côté Royal

Au cœur de l'Hôtel Barrière Le Royal Deauville, Le Côté Royal fait preuve de prestige, raffinement et élégance. Ses fenêtres majestueuses, ses long rideaux plissés, ses boiseries et son ambiance à la fois précieuse et accueillante nous transportent vers un autre temps l'instant d'un repas. On y apprécie la cuisine à la hauteur du cadre, toute en finesse, dans un esprit « brasserinomique » comme le dit si bien le chef.

Le Côté Royal

Hôtel Barrière Le Royal Deauville - Boulevard Eugène Cornuché - 14800 Deauville
+33 (0)2.31.98.66.33

Le Matisse

On the heights of Villers-sur-Mer, this 4-star hotel offers a nice clear view on the sea and a cuisine that follows the Norman tradition. We suggest trying the roast cod with nut crumble, vegetables and mushroom cream, but also the lemon cake (the Matisse signature).

Le Matisse

Le Domaine de Villers - Chemin du Belvédère 14640 Villers-sur-Mer
+33 (0)2.31.81.80.80

Le Comptoir et la Table, an Italian touch

In front of the port of Deauville, in a stylish, charming and simple setting, we can taste nice dishes and have a nice time together. The cuisine has an Italian touch and is based on the seasonal products coming from the market. The chef combines the land and the sea, offering a tasty risotto with scallops and truffles.

Le Comptoir et la Table

1, quai de la Marine - 14800 Deauville
+33 (0)2.31.88.92.51

Speciality: flambé

In this restaurant with cosy, warm and welcoming interiors, you can smell cooking over a wood fire! Their speciality: flambé! Fish and meat are grilled on the fireplace to obtain unique and inimitable flavours such as the scallop skewer with a vegetable tart. We'll end this delicious meal with a gourmet and delicate dessert: why not try flambé too?

La Flambée

81, rue du Général Leclerc - 14800 Deauville
+33 (0)2.31.88.28.46

Le Lassay, a breath-taking view

The Hôtel Barrière L'Hôtel du Golf restaurant offers a spectacular breath-taking view on the Estuary. Le Lassay, recently renovated, has a refined decor made by Chantal Peyrat and a large panoramic bay to let you enjoy the view. You'll be charmed by the poached cod with aromatic broth and risotto with saffron, then by Forêt Noire cabbages.

Le Lassay

Hôtel Barrière L'Hôtel du Golf Deauville Mont-Canisy - 14800 Saint-Arnoult
+33 (0)2.31.14.24.00



Hôtel 4 étoiles avec vue sur la baie, situé à 8 km seulement de Deauville.

Vous serez séduit par son splendide espace Spa composé d'une piscine, d'un jacuzzi, hammam, sauna et terrasse. Le Spa vous propose une gamme complète de soins et de modelages signée "Cinq Mondes".



Le Matisse, restaurant du Domaine de Villers est une table d'exception bénéficiant d'une terrasse avec une vue imprenable sur la baie de Deauville et d'une cheminée.



Domaine de Villers
 Chemin du Belvédère
14 640 Villers sur Mer
 02.31.81.80.80
www.domainedevillers.com
info@domainedevillers.com

The green 1899

Le 1899 is found in an exceptional green setting, that is to say the Manoirs de Tourgéville, a complex of Anglo-Norman typical buildings. In the lounge of Le 1899, there are large fireplaces, thick curtains made of red velvet and nice woodwork. In the sunny days, you can eat outside, surrounded by a flowered garden. In the menu, you can find carefully cooked seasonal products, such as monkfish and "fish & chips" sweet potatoes.

Le 1899 - Les Manoirs de Tourgéville
 668, chemin de l'Orgeuil - 14800 Tourgéville
 +33 (0)2.31.14.48.68

Le Spinnaker

Chef Frédéric Lesieur arrived at the Spinnaker in 2008. In this modern and essential restaurant, the chef uses products from the local market or those supplied by local traders to prepare gourmet dishes. The turbot is steamed and served on a soft cabbage mousseline and a mushroom cream with a chestnut veal juice. You'll be fascinated by "gourmet" and "tasty" menus that allow you to spend an affordable gourmet time.

Le Spinnaker
 52, rue Mirabeau - 14800 Deauville
 +33 (0)2.31.88.24.40

Frédéric Lesieur: a sweet note in his recipes

At the market, Frédéric Lesieur, chef of the Spinnaker meets his favourite butcher, and chooses exclusive beef chuck steak, and sprinkles it with chopped parsley, 'the secret for a tender and savoury meat', he says. The beef chuck steak is an inspiration for a land and sea recipe: he combines the beef steak with blue lobster, steamed for exactly 6 minutes.

Discover
 the rest of
 the story here:



Emmanuel Andrieu: proud of working with local products

Emmanuel Andrieu, chef of restaurant Le 1899 for over 7 years, showed us how to cook Pré d'Auge snails in a sealed casserole with a marinade of white wine, mushrooms, tomatoes, fresh herbs and farm crème fraîche. He is proud of using tasty and high-quality local products. The crème fraîche used in the recipe is produced less than 10 km from the manoirs. For the recipe, all ingredients are mixed to enhance the flavours, but the secret is not to add any cream in the saucepan to let the mix maintain its soft and smooth texture, typical of this Norman product.

Discover
 the rest of
 the story here:



L'Annexe

L'Annexe, at the heart of Trouville-sur-mer, has a contemporary, elegant and minimalist setting. The fresh cuisine combines different flavours: sometimes they come from foreign countries, such as the spring roll with langoustine or chicken pastilla with soya sauce; and sometimes from Normandy, such as fish "choucroute", based on extremely fresh products. It's a high-quality "bistronomique" cuisine.

L'Annexe
 4, rue des Bains - 14360 Trouville-sur-Mer
 +33 (0)2.31.88.10.27



Breton Traiteur, situated in the heart of Deauville, is a renowned part of the heritage.

For over 4 generations, Breton traiteur and its team have been preserving the values of their founder: passion for this job, search for excellence and sharing their savoir-faire. Christophe and Nadia Breton are at the head of this company.

Christophe started his career with Georges Blanc and Alain Ducasse in Singapore and New York, but also in Paris, Vonnas and many other places, among the most prestigious. Christophe gives priority to fresh, local, seasonal products and reinvents a whole

universe of taste, exploring new flavours.

Breton Traiteur assists you for family or business events. It can manage the entire staging and ensure unforgettable privileged moments.

The longevity of this company is due to essential values: the choice of products, the respect for clients and the transmission of the savoir-faire.

**1, Place de Morny
14800 Deauville**

**+33 (0)2 31 88 22 90
info@breton-traiteur.com
www.breton-traiteur.com**



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Henri Morel

Henri Morel, an exceptional caterer of Tourgéville for over 10 years, has been collaborating with the main structures of the region: hotels, manors, great events. His high-quality savoir-faire is available for cocktails and events in extraordinary places or at your place.

Henri Morel Receptions
Glatigny - 14800 Tourgéville
+33 (0)2 31 65 16 83

The familiar savoir-faire of the Breton

When talking about renowned families in the centre of Deauville, the Breton family is always mentioned! Settled in the Morny Square for four generations, their catering savoir-faire is more than renowned. Trained by the most famous chefs, the Breton butchers-caterers are ranked "Meilleurs Ouvriers de France" and promote fresh and local products. Cold meat, starters and cold or warm courses: every week new dishes to take away are available. It's hard to walk in front of their shop without buying any cold meat specialities!

Breton Traiteur - 1, Place Morny - 14800 Deauville
+33 (0)2.31.88.22.90

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JB Traiteur, dishes elaborated by a chef

Jennifer Bellaiche, or JB, is the head of this caterer situated in the heart of Deauville. In addition to the day dishes elaborated by the chef, JB Traiteur proposes terrines and pasta, an Italian speciality, cheese and local cider, but also more savoury dishes to bring at home.

JB Traiteur
123 Avenue de la République - 14800 Deauville
+33 (0)2.31.14.99.70

L'Atelier 110 – Traiteur

L'Atelier 110 is an history of chefs. Jean- Pierre Faure has showed his talent in large structures such as Barrière or in the kitchens of the Assemblée Nationale.

L'Atelier 110 - Traiteur
110, rue du Général de Gaulle
14360 Trouville-sur-Mer
+33 (0)2.31.88.75.91

Honfleur traiteur

Honfleur Traiteur has a very fine sense of quality and beauty!
With 25 years of experience, it proposes a traditional cuisine with innovative savours. Honfleur Traiteur takes care of all your events and your lunches at work.

Honfleur Traiteur
Z.A du Plateau - 14600 Honfleur
+33 (0)2.31.14.59.70



It's the right time to talk about your day and tell funny anecdotes around a drink* while tasting delicious snacks in unique places.

In the city

Bar les 4 Chats - 9, Rue d'Orléans
14360 Trouville-sur-Mer - +33 (0)2.31.88.94.94
Bar Le Jardin du Méridien
Casino Tranchant de Villers-sur-mer
Place Fanneau - 14640 Villers-sur-mer
+33 (0)2.31.14.44.88
Boat Factory - 31, Rue de Strasbourg
14640 Villers-sur-Mer - +33 (0)2.31.81.14.99
Brok Café - 14, Avenue du Général de Gaulle
14800 Deauville - +33 (0)2.31.81.30.81
Au Bureau - 22, Avenue de la République
14800 Deauville - +33 (0)2.31.87.26.26
Café de Paris - 12, Place Morny
14800 Deauville - +33 (0)2.31.88.31.60

Côté Rive - Avenue Michel d'Ornano
14800 Saint-Arnoult - +33 (0)2.31.87.61.94
La Plancha - 57, Avenue de la République
14800 Deauville - +33 (0)2.31.89.98.19
Le Drakkar - 77, Rue Eugène Colas
14800 Deauville - +33 (0)2.31.88.71.24
Le Morny's Café - 6, Place Morny
14800 Deauville - +33 (0)2.31.87.32.06
Manhattan Café - 70, Rue Gambetta
14800 Deauville - +33 (0)2.31.81.44.38
O2 Sofa Bar - Casino Barrière de Deauville
2, Rue Edmond Blanc - 14800 Deauville
+33 (0)2.31.14.31.14

On the beach

La Digue de Villers - Avenue de la République - 14640 Villers-sur-Mer - +33 (0)2.31.88.61.47
La Folie Douce by Barrière - 1, avenue de la Terrasse - 14800 Tourgéville - +33 (0)2.31.98.65.58
La Terrasse des Ammonites - 39, rue des Lais de Mer - 14910 Bénerville-sur-Mer
 +33 (0)2.31.88.40.33



The best
creperies

The buckwheat galettes make part of the French culinary traditions. They may be thin or thick, but they must be generously filled and grilled. The buckwheat flour, an ancestral black wheat, accompanied by a jug of cider*, gives this dish a unique nut taste.

L'Atelier de Luc - 19, Place du Général Leclerc et Avenue Jean Moulin (à côté du Paléospace)
 14640 Villers-sur-Mer - +33 (0)2.31.87.92.11
L'Atelier de Luc - 1, place Tivoli - 1460 Trouville-sur-Mer - +33 (0)2.31.81.51.81
Comme à la Maison - 24, rue Michel d'Ornano - 14640 Villers-sur-Mer - +33 (0)2.31.98.57.03
Crêperie Le Vieux Normand - 124, boulevard Fernand Moureaux - 14360 Trouville-sur-Mer
 +33 (0)2.31.88.38.79



Italian
restaurants

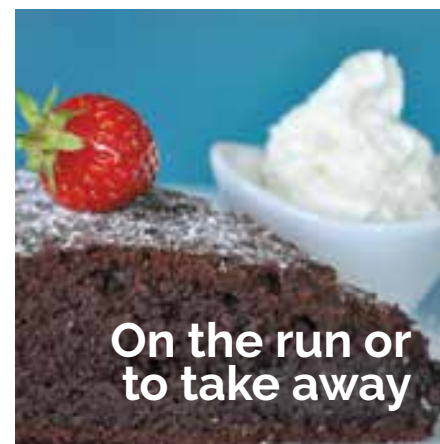
If you want to travel all over the world, you'll be our guest along the Mediterranean Sea, namely in Italy, to taste colourful and sunny dishes! Pizza, pasta, antipasti, risotto... you'll find several surprising specialities here.

Barbara - 79, rue du Général Leclerc
 14800 Deauville - +33 (0)2.31.98.01.90
Il Parasole - 6, rue Hoche - 14800 Deauville
 +33 (0)2.31.88.64.64
Il Parasole - 2, Place Fernand Moureaux
 14360 Trouville-sur-Mer - +33 (0)2.31.87.33.87
Il Parasole - 2, rue Haute - 14600 Honfleur
 +33 (0)2.31.98.94.29
Villa Leona - 24, rue Désiré le Hoc
 14800 Deauville - +33 (0)2.31.88.46.52

Get your fill of Italian products!

Bring home a bit of Italy, stopping at Casa Rina, the delicatessen shop situated in the heart of Deauville, and managed by Domenico Zambetta, an Italian from Apulia, and his wife. Casa Rina offers many different products: Italian products such as cheeses, wines, antipasti, lasagne, artichokes and many more specialities are available.

Casa Rina - 11, Place Morny - 14800 Deauville
 +33 (0)2.31.81.40.77



On the run or
to take away

Whether you want to eat quickly and take full advantage of inDeauville visits and events or just take away a crepe or an ice-cream while you continue strolling along the beach, the right destinations are below!

L'Encas - 48 bis, rue Olliffe - 14800 Deauville - +33 (0)2.31.98.96.55
Pizza Campione - 38, rue Olliffe - 14800 Deauville - +33 (0)2.31.87.61.75
Pizza Nocchio - 3 rue du Général de Gaulle - 14640 Villers-sur-Mer - +33 (0)2.31.87.15.06
Princesse Sophie - Les Planches - 14800 Deauville

Locavores, please take notes!

A list of destinations promoting local products



Les Saveurs d'Antan

What about eating fresh products that you buy directly from the producers? That's possible at Les Saveurs d'Antan! This place is astonishing: it combines restaurant, farm and butchery. Terrines are home-made here and Salers cows are bred. In the restaurant, you can find an authentic setting and the traditional atmosphere of past times. An ideal destination for local cuisine lovers.

Les Saveurs d'Antan

Domaine de la Griserie 14130 Saint-Gatien-des-Bois
+33 (0)2.31.65.63.43



La Ruche qui dit Oui

"La Ruche qui Dit Oui" gathers local producers that meet every week on the Trouville-Deauville railway station car parks to distribute baskets of products to their subscribers. This company brings 9 producers together who meet every Friday in the evening from 4:30 pm to 6:30 pm.

To subscribe, visit: www.laruchequiditoui.fr

Six addresses to get your products:

EARL du Lieu Herpin

Carrefour des Forges de Blonville-sur-mer
14950 Saint-Pierre-Azif.
Production of home-made yoghurt with
« Le Petit Blonvillais » whole milk

La Ferme du Château

Rue du Général Leclerc - 14113 Villerville
Organic vegetables grown through
permaculture, apple juice and eggs

La Ferme de la Croix Solier

Chemin de la Croix Solier - 14800 Tourgéville
Vente de vieux Calvados

La Ferme du Lieu Bill

14910 Blonville-sur-Mer.
Sale of fresh juice, Pommeau, Poiré and
Calvados

Markets

Weekly markets

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Deauville (C area school holidays) Villers/ Mer (summer)	Deauville Blonville/ Mer (spring, summer holidays) Villers/ Mer	Deauville (C area school holidays) Villers/ Mer (summer) St-Gatien- des-Bois (summer)	Deauville (C area school holidays) Touques Villers/ Mer (summer)	Deauville Blonville/ Mer (spring, May, June, summer holidays) Villers/ Mer	Deauville Villers/ Mer (summer) St-Gatien- des-Bois	Deauville (+ national holidays from 25/02 to 11/11) Villers/ Mer (summer)

Organic markets

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
			Deauville			

Fish markets

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Deauville (C area school holidays)	Deauville	Deauville (C area school holidays)	Deauville (C area school holidays-)	Deauville	Deauville	Deauville (+ national holidays from 25/02 to 11/11)

Night markets

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
						Blonville/ mer (summer)



LE RESTAURANT DES MANOIRS DE TOURGÉVILLE

UNE CUISINE TRADITIONNELLE ET INVENTIVE...



LES MANOIRS

Tourgéville



668 Chemin de l'Orgueil – Tourgéville, 14800 Deauville
www.lesmanoirstourgeville.com / +33 (0)2 31 14 48 68

A QUESTION OF TASTE 13

Tea time

Five destinations to pass time



A tea and an ice-cream at Amorino

An Italian savoir-faire to obtain excellent ice-creams and fruit-rich sorbets. Marry hot and cold during your tea or hot chocolate break at Amorino. You'll not only find ice creams, but also crepes or pastries, together with your beverage. You'll be charmed by the Trilobata hazelnut taste, proposed as a rose-shaped scoop by Amorino!

Amorino

57, rue Désiré le Hoc – 14800 Deauville
+33 (0)9.50.48.13.16



The surprising Comptoir du Voyageur

Le Comptoir du Voyageur is an astonishing place serving as a shop and a tea lounge, where you can find nice decoration elements, such as glasswares, candles and sheets. In this cosy place, you can sit and have a tea accompanied by a traditional pastry, such as macarons or moelleux.

Le Comptoir du Voyageur

38, avenue Michel d'Ornano
14910 Blonville-sur-Mer
+33 (0)2.31.81.15.46

English teatime at Dupont avec un thé

At the head of the house since 1990, Jean-Pierre Etienvre was crowned Meilleur Ouvrier de France and Meilleur Chocolatier de France by the Toque d'Or in 2012. Many different pastries may accompany your tea: a simple tempting madelaine, French pastries made with a light puff pastry, or a Sévigné whose success has remained unchanged since 1933.

Dupont avec un thé – 20, Place Morny – 14800 Deauville
+33 (0)2.31.88.20.79



Cosy atmosphere at the Bar du Normandy

Le Bar du Normandy has a particular charm, with wooden walls decorated with mirrors and big paintings, large armchairs and a spacious bar offering the finest spirits. The atmosphere is cosy. It resembles a literary lounge where you are glad to sit and enjoy a Pascal Hamour fine organic tea, belonging to a special Barrière selection.

Bar de l'Hôtel Barrière Le Normandy Deauville
38, rue Jean Mermoz - 14800 Deauville
+33 (0)2.31.98.66.22



A tea with a sea view at the Outre-Mer

In a colourful and relaxing lounge with panoramic view on the coastline, a few steps from the Vaches Noires cliffs, the Hôtel Outre-Mer offers a moment of peace during teatime. Every day, home-made pastries made with organic flour and farm eggs are proposed. It's impossible to refuse a slice of "fondant au chocolat" to taste with a perfumed tea, a rare coffee or a delicious hot chocolate.

Salon de Thé de l'Hôtel Outre-Mer
1, rue du Général Leclerc - 14640 Villers-sur-Mer
+33 (0)2.31.87.04.64

Chocolates by Beussent-Lachelle

The Beussent chocolates were launched in 1985 in the Boulonnais hinterland, in Beussent. They met a rapid success and many shops were opened. Today, Beussent Lachelle chocolates have their own cocoa exploitation in Ecuador, ensuring the traceability and quality of the cocoa beans, from harvest to the final product. Chocolates are fine, in terms of flavour and form: figurines, filled chocolates and even giant chocolate bars that you will need a hammer to break!

Chocolats de Beussent-Lachelle
56, rue Gambetta - 14800 Deauville
+33 (0)2.31.88.89.56

Jean-François Foucher

The renowned pastry chef Jean-François Foucher hails from Cherbourg. He started his career when he was 15 and gained professional experience with French starred chefs before going to the United States, Argentina and Japan to deepen his knowledge. Today, he has several boutiques in which he proposes creations such as napolitain chocolate, pistachio nut and raspberry or the "pure Brasil" chocolate dessert.

Jean-François Foucher
13, rue Désiré Le Hoc - 14800 Deauville
+33 (0)2.31.88.55.31

Dupont avec un thé

The Dupont avec un thé house was founded in 1912 when Jean-Pierre Etienvre, Meilleur Ouvrier de France, decided to passionately share his new creations. Talented both in pastries and chocolates, the Dupont team makes delicious chocolates, such as big chocolate squares, bars and special chocolates, depending on the season. The grande religieuse with coffee and chocolate éclairs can make your eyes sparkle; the Sévigné with hazelnuts and almonds has been mouth-watering since 1933.

Dupont avec un thé
20, Place Morny - 14800 Deauville
+33 (0)2.31.88.20.79

Léonidas

Léonidas, renowned chocolate house founded in the 1880s, was established in Belgium in the 1910s. The multiple award-winning Léonidas is particularly famous for its tasty and generous pralines. This chocolate shop can satisfy any need through selections of sugar-free, gluten-free and kosher chocolates.

Léonidas
52, rue Olliffe - 14800 Deauville
+33 (0)2.31.88.43.34

A QUESTION OF TASTE 14

Chocolate makers, pastry chefs and co.

For any sweet sin of gluttony

InDeauville crunching

Our local specialties



The Deauville beach umbrellas in a single bite!

Eric Dufay has focused all his expertise and attachment to Normandy on a unique and delicious creation: the beach umbrellas of Deauville. Crunchy cookies combining the flavours of the Pays d'Auge such as apple, caramel and beurre salé; the beach umbrellas of Deauville are carefully packed in an exceptional gift pack ready to be shared, savoured or eaten secretly.



The umbrella baking mould was created by an aerospace specialist!

On sale at:
Deauville Tourisme - Quai de l'Impératrice Eugénie
14800 Deauville - +33 (0)2.31.14.40.00
La Cave de la Plage - 2, Rue du Maréchal Foch
14640 Villers-sur-Mer - +33 (0)2.31.81.13.24
Les Caves Morny - 45 avenue de la République
14800 Deauville - +33 (0)2.31.81.53.82



The honey of Deauville

To help curb the phenomenon of bee mortality - essential species in the gene exchange and the biodiversity preservation - the City of Deauville has put hives in the most suitable areas of the municipality.

On sale at:
Deauville Tourisme
Quai de l'Impératrice Eugénie - 14800 Deauville
+33 (0)2.31.14.40.00



The Deauville apple juice

The Ferme de Billy situated in Rots extracts the Deauville juice. Apple juice, with the golden colour of the summer sun, both sweet and slightly sour, is the perfect beverage to drink on the beach under a colourful beach umbrella.

Apple juice available at:
Ferme de Billy - 29 Bis, Rue de l'Eglise
14980 Rots - +33 (0)2.31.97.32.04
Deauville Tourisme - Quai de l'Impératrice
Eugénie - 14800 Deauville - +33 (0)2.31.14.40.00

The perfect balance of flavours

Martine Lambert prepares all her ice creams in her laboratory with high-quality raw materials. She produces her own tools and moulds, for example that to make crunchy almond biscuits. The key of her success: the perfect balance between fruit and sugar, but also the perfect maturation of fruits.



Discover the rest of the story here:



The frozen savoir-faire at the Atelier de Luc

Luc is an ice-cream maker whose ice creams warm hearts. He elaborates recipes and produces ice creams and sorbets with real seasonal fruit and whole milk to obtain even more flavours! The biscuit cones are excellent, especially the delicious and refreshing mint and chocolate cup.

L'Atelier de Luc
19, place du Général Leclerc
et avenue Jean Moulin (next to the Paléospace)
14640 Villers-sur-Mer
+33 (0)2.31.87.92.11
1, place Tivoli - 1460 Trouville-sur-Mer
+33 (0)2.31.81.51.81

The ice-creams and sorbets by Martine Lambert

Martine enchants any ice cream and sorbet lovers! She came to Deauville almost by chance to sell her own creations on the beach in summer, and ended up opening her own ice-cream shop there in 1981. Martine is fond of high-quality and good products; she carefully selects local ingredients which she enhances with about 50 flavours. Which one would you choose at first? Almond praline, tiramisu or passion fruit?

Martine Lambert
76T rue Eugène Colas - 14000 Deauville
+33 (0)2.31.88.94.04

Les Glaces Pompon

The family history of Pompon ice creams started in 1919 on the beaches of Trouville and Deauville, where everybody reminds of and knows this mobile stand of ice creams. It's an appointment with freshness every summer on the beach.



The beneficial green alga

Firstly consumed in Mexico by the Aztecs, the spirulina naturally developed in several freshwater lakes. In the 1960s, it became known in the Western world, which led to its exportation and production in water pools. Far from the major spirulina industries, in the Eco-Domaine de Bouquetot, Akal Food decided to settle down to produce home-made spirulina through permaculture. Spirulina is an excellent source of plant protein, iron, iodine and A pro-vitamins, but it is also alkaline. Come and taste this green gold!

Eco-domaine de Bouquetot

Chemin des Broches - 14950 Saint-Pierre-Azif
+33 (0)9.72.58.22.02



The sea air of the Degrenne tableware

The Degrenne brand, found in Vire since 1967, got inspiration from one of the most emblematic seaside resorts, Deauville, to create a brand new range of tableware. The collection places light shells painted with soft grey-blue and beige shades of watercolours on the edges and the centre of dishes. The design is modern and polished for a timeless result.

On sale at:

Deauville Tourisme

Quai de l'Impératrice Eugénie - 14800 Deauville
+33 (0)2.31.14.40.00

All Guy Degrenne shops

The famous Norman cheeses

Camembert

The Camembert, one of the most famous Norman cheeses in France and abroad, has a delicate mouldy white crust. Its unique taste has been refined throughout the ages. One of the secrets of the production of Camembert is that, unlike other cheeses, it is moulded in ladles.

Livarot

Outstanding for its nice straw-yellow colour, the Livarot dates back to the end of the Middle Ages. It is also unique because it is made with whole milk. Its colour is due to the ripening process: it is washed and brushed with a natural vegetable colourant called "achiote". It is also encircled with five thin strips of dry reeds.

Neufchâtel

The Neufchâtel or "Neufchâtel candy", as it is nicknamed, is the oldest Norman cheese. It dates back to 1035! Its very particular heart shape, making it different from any other cheese, comes from the Hundred Years' War, when girls used to create cheese hearts to show their affection to English soldiers! During its fabrication, a piece of the previously made cheese is added to contribute in developing good bacteria for a better result.

Pont l'Evêque

The original name of the Pont l'Evêque is actually "Angelot", a coin used as a means of exchange for salaries and taxes. Its current name was chosen in the 18th century, when it had great success on the markets of Pont-l'Evêque. To be distinguished from Livarot, it was produced in a square form.

Discover the secrets of Norman cheeses!

The Village Fromager Graindorge proposes guided visits to share their fabrication secrets and show you their ripening caves. You'll learn anything about their fabrication: from the arrival of milk to the cheese packaging!

The visits end with tasting a good cheese platter. In July and August, you can also go to the cheese bar proposing 4 tasting platters to share.

Village Fromager Graindorge

42, rue Général-Leclerc - 14140 Livarot
+33 (0)2.31.48.20.10

Le Village Fromager



Découvrez la fabrication du Livarot et du Pont l'Evêque au coeur des ateliers fromagers



*Visite conseillée le matin pour voir la fabrication (sauf le vendredi)
Boutique: fromages & produits du terroir*



**Bar à fromages : dégustation
des saveurs normandes**

(juillet - août)

À 15 minutes de Lisieux



Du 01/04 au 30/06 : lundi au samedi 9h30-13h/14h-17h30 ;

Du 01/07 au 31/08 : lundi au samedi 9h30-17h30 et le dimanche 10h30-17h30 ;

Du 01/09 au 31/10 : lundi au samedi 9h30-13h/14h-17h30 ;

Du 1/11 au 31/03 : lundi au vendredi 10h-12h30/14h30-17h30 et le samedi 10h-13h

Le Village Fromager E. Graindorge
14140 Livarot - 02 31 48 20 10 - visite@graindorge.fr - www.graindorge.fr

Where can you buy
Norman products?



Les Caves Morny

This delicatessen shop proposes, among the best Norman products, a wide range of ciders and Calvados AOP Pays d'Auge, but also over 300 types of wines, including the best vintage wines, but also "rums arrangés" (rums with spices or fruits) and spirits. To accompany a good wine or a good Norman cider, what is better than a local cheese platter selected by the Caves Morny?

Les Caves Morny - 45 Avenue de la République
14800 Deauville - +33 (0)2 31 81 53 82

Crèmerie Normande

This small boutique in the historic heart of Villers-sur-mer hides flavour-rich local products. You can, of course, find the best Pays d'Auge cheeses, perfectly accompanied by an AOP Cider, also found at the Crèmerie Normande. It's an unmissable destination when you visit Villers-sur-mer.

Crèmerie Normande - 31, Rue Michel d'Ornano
14640 Villers-sur-Mer - +33 (0)2 31 88 85 72

Nature et Gourmandise

If you love artisan products such as jams, beers, preserves and other products, Nature et Gourmandise is your ideal destination. You will also discover the very new local beer Bel Orge, brewed in Villers-sur-Mer: an unmissable discovery!

Nature et Gourmandise - 24, Rue du Maréchal Foch
14640 Villers-sur-Mer - +33 (0)2 31 88 86 56

Pêche Abricot

Pêche Abricot is the delicatessen shop of Blonville-sur-Mer, where you can find anything ranging from fruits, vegetables, cheese, terrines to other local products. The temptation to fill your basket is almost irresistible!

Pêche Abricot - 8, Rue du Général de Gaulle
14910 Blonville-sur-Mer - +33 (0)6 01 82 20 60

La Cave de la Plage

La Cave de la Plage of Villers-sur-Mer has a particular charm, both classic and traditional, including wood boxes that contain the nectars of our territory. In this delicatessen shop situated a few steps from the beach, you can find the nicest bottles of cider, Calvados, Pommeau or whiskies, rums and champagnes. There are also brands of small producers that you cannot find elsewhere: a good reason to leave the shop with the arms filled with good products.

La Cave de la Plage - 2, Rue du Maréchal Foch
14640 Villers-sur-Mer

Biscuit factories and local products

Au Jardin des Délices

21, rue Mirabeau
14800 Deauville - +33 (0)2.31.88.80.40

Biscuiterie Delaunay

36, rue Désiré Le Hoc
14800 Deauville
+33 (0)2.31.88.15.30

La Boutique de Deauville Tourisme

Quai de l'Impératrice Eugénie
14800 Deauville

Conserverie La Belle Iloise

21, rue Désiré Le Hoc
14800 Deauville
+33 (0)2.31.88.91.15

La Trinitaine

40, rue Désiré Le Hoc
14800 Deauville - +33 (0)2.31.88.09.97

SEE P.49 OF THE GUIDE

Local markets

Local markets

Carrefour City

10, rue du Général Leclerc
14640 Villers-sur-Mer
+33 (0)2.31.87.14.81

Carrefour Market Deauville

49, avenue de la République
14800 Deauville
+33 (0)2.31.88.30.52

Carrefour Market Tourgéville

Chemin de Clairefontaine
14800 Tourgéville
+33 (0)2.31.88.31.12

Coccimarket

2, rue des tennis
14910 Blonville-sur-Mer
+33 (0)2.31.87.91.81

A QUESTION OF TASTE 14

What about visiting distilleries?

Cider, Pommeau, Calvados will no longer hold any secret for you*

The origin of spirits

Cider

Very ripe apples and the ones that fall from trees are used to make juice that, after months of fermentation, gives birth to a cider whose sparkles roll along the palate, enhancing the flavours of Norman apples in the mouth. In the Pays d'Auge, ciders are mildly sweetened and sour. This feature makes them thirst-quenching and gives them an alcohol rate ranging between 3.5% and 4.5%. Good to know! Only half-dry ciders complying with a very accurate product specification may obtain the Appellation d'Origine Protégée (AOP) Pays d'Auge.

Calvados

The cider gives birth to the Calvados, ruby-red colour aromatic nectar. After fermentation, the cider is distilled twice for long months before it is put into oak barrels to age and improve. Two years are necessary at least to make it obtain the AOC Calvados Pays d'Auge Designation.

Pommeau

Cider and Calvados inspired the creation of Pommeau in 1982, a delicate and powerful beverage at a time, combining both spirits. The Calvados used is at least 2-year-old, then the mix is stored for 18 months until its alcohol rate reaches about 18%.

Calvados Christian Drouin

Domaine Cœur de Lion

Cette ferme normande du XVII^{ème} siècle, typique de l'architecture augeronne, est toute entière dédiée à la pomme.

La passion, le goût de l'artisanat et l'amour des produits ont été récompensés en trois générations par plus de 205 médailles d'or.

VISITEZ SON PRESOIR,

SES CHAIS DE VIEILLISSEMENT

BALADE DANS LES VERGERS
SOUS LES POMMIERS



Visite guidée et dégustation gratuites - Boutique sur place
Ouvert toute l'année du lundi au samedi de 9h à 12h et de 14h à 18h

1895 route de Trouville - 14130 COUDRAY-RABUT
A 2 km de Pont l'Evêque direction Trouville sur la RD677

Tél. 02 31 64 30 05 - Fax 02 31 64 35 62
Email : coudray@calvados-drouin.com

Calvados Christian DROUIN - www.calvados-drouin.com

L'abus d'alcool est dangereux pour la santé.



Calvados Expérience, multi-sensory museum

In the heart of its birth place, Pont l'Evêque, enjoy a unique historic experience from the Viking time to current days on the footprints of Calvados: an elixir renowned in the entire world. This sensory journey will reveal the secrets and mysteries of the fabrication process to you, from the apple to the bottle, ending your visit with tasting the best vintage Calvados.

Calvados Expérience

Route de Trouville - 14130 Pont-l'Evêque
+33 (0)2.31.64.30.31



Château du Breuil

Seeing, touching, hearing, listening, then tasting... Here is the program of the Château du Breuil aimed at revealing the fabrication secrets of the Calvados Pays d'Auge and its VIP: Very Importante Pomme (Apple)! With its 22,000 apple trees, it is undoubtedly the queen of the estate. If you want to know this special guest too, then visit the Château du Breuil-en-Auge.

Château du Breuil

Les Jourdain - 14130 Le-Breuil-en-Auge
+33 (0)2.31.64.30.05



Calvados Christian Drouin

Calvados Drouin, family and artisanal distillery, is located in the authentic half-timbered buildings of the 17th century Pays d'Auge architecture. The orchard preserves ancestral apple varieties of the Pays d'Auge with a unique taste, giving products an exceptional quality. By the way, the Calvados Drouin has received over 160 gold medals and prizes of honour! You can visit the estate, then taste Calvados coming from special cuvees.

Calvados Christian Drouin - 1895 route de Trouville - 14130 Coudray-Rabut - +33 (0)2.31.64.30.05



Distillerie Busnel

LA DISTILLERIE BUSNEL EST LA DERNIÈRE GRANDE DISTILLERIE DE CALVADOS EN ACTIVITÉ.

Découvrez les activités du calvados en parcourant notre salle de distillation Pays d'Auge avec ses alambics en cuivre, nos chais de vieillissement où s'entremêlent les fragrances caractéristiques de la pomme, notre musée et ses outils d'antan...

Terminez cette expérience unique au cœur de notre boutique par une dégustation de nos références les plus prestigieuses.



VISITES

Ouvert de 10h à 12h30 et de 14h30 à 18h30

Tous les jours de mars à mi-novembre

Les week-ends et vacances scolaires

de mi-novembre à fin décembre.

Consulter en saison les horaires sur les réseaux sociaux.

GROUPE : TOUTE L'ANNÉE SUR RENDEZ-VOUS

VISITES EN FRANÇAIS ET EN ANGLAIS

Entrée 2 euros (dégustation incluse)

Gratuit pour les enfants de moins de 12 ans

PARKING GRATUIT



DISTILLERIE BUSNEL - Route de Lisieux - 27260 Cormeilles (GPS : N49°14'42.519"E0°48.348")

Tél : 02.32.57.80.08 - Fax : 02.32.42.29.33

www.distillerie-busnel.fr - lamaisonbusnel@busnel.net



Distillerie Busnel

Pays d'Auge distillery since 1820, the Distillerie Busnel is situated in a typically Norman setting in Cormeilles. During the visit, you can discover the fabrication steps of the Norman elixir and of the oak barrels where Calvados rest to develop the nicest flavours. You can taste three types of Calvados: VSOP, 12-year-old and the special 22-year-old cuvee for experts.

Distillerie Busnel

Route de Lisieux - 27260 Cormeilles

+33 (0)2.32.57.38.80

Domaine de la Pommeraie

The Domaine de la Pommeraie hosts large orchards with several varieties of apples. Visits are free and are an opportunity to discover the secrets of the Calvados before ending with a tasting of the finest spirits.

Domaine de la Pommeraie

Le Bourg - 14600 Gonneville-sur-Honfleur

+33 (0)2.31.89.20.11

Manoir d'Apreval

The Manoir d'Apreval hosts not less than 17 varieties of apples in its orchard bearing an Organic Agriculture Designation and extending on 25 hectares. These varieties are used to produce cider, Calvados and apple juice: all typical products of the Pays d'Auge. Guided visits and tastings are organized in summer, together with a picnic in the fields, under the apple trees.

Manoir d'Apreval

14600 Pennedepie

+33 (0)2.31.14.88.24



Learn how to taste cider at the Manoir!

Agathe Letellier of the Manoir d'Apreval creates her own cider combinations, including the AOP Pays d'Auge. It ensures that certain varieties are used and develops a natural foam after two fermentations. The designation ensures a real balance of flavours (sweet, bitter and low acidity), says Agathe.

Discover the rest of the story on our website: www.indeauville.fr

Domaine de La Pommeraie

A 4 KM DE HONFLEUR AU CŒUR DU PAYS D'AUGE

Dans un cadre typiquement normand, Le Domaine de la Pommeraie vous révélera la fabuleuse histoire du Calvados...

Dans nos vergers à la salle de distillation Pays d'Auge en passant par nos chais, vous suivrez l'élaboration de ce précieux nectar.

La visite se termine au cœur de notre boutique par une dégustation de nos plus grandes références.



Ouvert de 10h à 12h30 / 14h30 à 18h30

Tous les jours de fin mars

à mi-novembre

Les week-ends et vacances scolaires

de mi-novembre à fin décembre

Consulter en saison les horaires sur les réseaux sociaux

GROUPES : TOUTE L'ANNÉE SUR RENDEZ-VOUS

VISITES EN FRANÇAIS ET EN ANGLAIS

PARKING GRATUIT

VISITE ET DEGUSTATION GRATUITES /
FREE TOUR AND TASTING

LE DOMAINE DE LA POMMERAIE, Le Bourg - 14800 Gonnerville-sur-Honfleur

(GPS : N49°23'13.9"E0°14'453")

Tél. : 02.31.89.20.11 ou 06.07.67.50.60 - Fax : 02.31.89.27.93

Email : domainedelapommeraie@orange.fr / www.distillene-du-domaine-de-la-pommeraie.com



Find the Norman spirits on sale in the cellars of the territory!

Les Accords Parfaits

13, Place du Marché - 14800 Deauville

+33 (0)2.31.81.42.42

Les Caves Morny

45, Avenue de la République

14800 Deauville - +33 (0)2.31.81.53.82

La Cave de la Plage

2, Rue du Maréchal Foch

+33 (0)2.31.81.13.24

Au Jardin des Délices

21 Rue Mirabeau - 14800 Deauville

+33 (0)2.31.88.80.40

Nature et Gourmandise

24, Avenue du Maréchal Foch

14640 Villers-sur-Mer

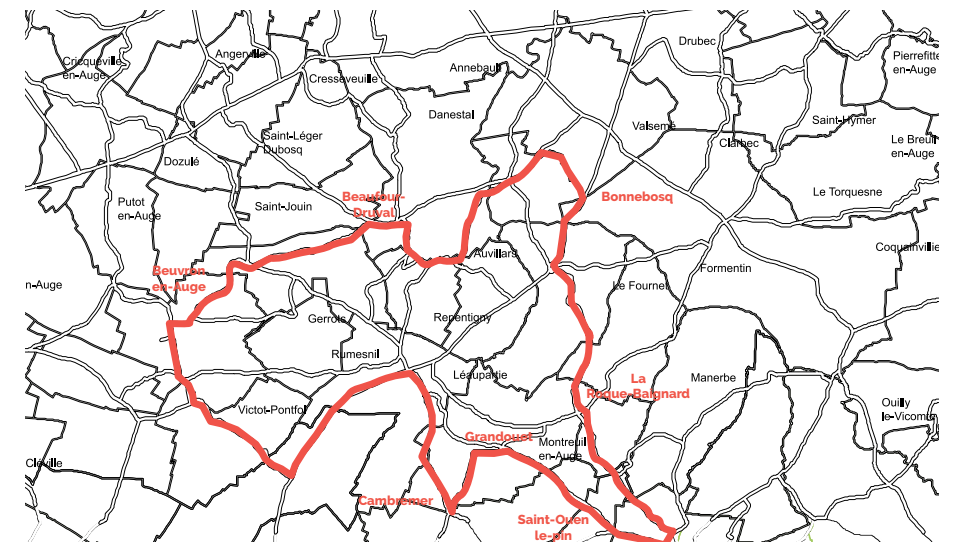
+33 (0)2.31.88.86.56

Meet the barman chef at the Normandy

Hired by the Bar de l'Hôtel Barrière Le Normandy Deauville in 1988, Marc Jean is currently the barman chef and the king of cocktails. Le Normandy has become his second home, a place where he can create unknown cocktails behind which there is always an anecdote he has experienced with the greatest celebrities. The barman loves updating Norman spirits of the Pays d'Auge such as the Calvados he adds to the 'Mojidos', a mojito that is successful every year!

The Cider Route

The Route du Cidre (Cider Route) is a 40-km tourist itinerary passing by the nicest estates, the most beautiful castles and the nicest typical villages of the Pays d'Auge. Throughout this journey, you'll find 15 producers that will invite you to taste the best cider in their cellar. You may also meet other producers of artisanal products, such as wool or dairy products.



Restaurants on the route of the distilleries and of the Pays d'Auge

Auberge des Deux Tonneaux

A half-timbered cottage of the 17th century. The decor is traditional, but, above all, typical: farm tools, a large fireplace and hunting trophies. The cuisine is also typically Norman, with Caen-style guts, Pont-l'Évêque cheese, crispy wraps, artisanal blood pudding or home-made tergoule. You'll never get tired of the clear view on the Pays d'Auge from the terrace, comfortably sitting under apple trees.

Auberge des Deux Tonneaux - Le Bourg
14130 Pierrefitte-en-Auge - +33 (0)2.31.64.09.31

Auberge du Vieux Tour

On the Pont-l'Évêque route, you'll be glad to stop by at this typically decorated Norman cottage. Wooden chairs on a terracotta tile floor, some woodwork on the walls of a naturally-lit hall. Everything is made to invite you to have a seat and taste a traditional cuisine based on fresh seafood or meat cuts.

Auberge du Vieux Tour - Le Bourg
14800 Canapville - +33 (0)2.31.65.21.80

La Haie Tondue

Few miles from the cider route, La Haie Tondue welcomes you in a natural setting. Even the facade of the restaurant is full of plants. The traditional cuisine is based on good products of the Pays d'Auge, such as the Camembert beef tenderloin or the "Norman Coffee" that arouses the curiosity of food lovers.

La Haie Tondue - 3, route de Caen
14130 Drubec - +33 (0)2.31.64.85.00

Le P'tit Beaumont

Le P'tit Beaumont, situated at the heart of a Norman village with nice and colourful half-timbered façades (Beaumont-en-Auge), is a real country bistro with modern decor. Here local products have an essential role! When summer comes, you can also enjoy a nice sunny and peaceful terrace to have one of the most authentic breakfasts.

Le P'tit Beaumont - 20 rue du Paradis
14950 Beaumont-en-Auge - +33 (0)2.31.64.80.22

Les Tonneaux du Père Magloire

Like in another era or another region worthy of the novels of Tolkien, having a meal in a large barrel containing more than 8,000 litres is quite far from real life! Yet, it is possible at the Tonneaux du Père Magloire: you can sit around a table to taste a very Norman dish accompanied by a Cidre AOP Pays d'Auge. Feel free to order the "tergoule" for dessert: a Norman riz au lait with cinnamon cooked for several hours in the oven is delicious!

Les Tonneaux du Père Magloire
Route de Trouville - 14130 Pont-l'Évêque
+33 (0)2.31.64.65.20

Taste the Trou Normand!

The Trou normand is a small glass of Calvados of the regional tradition taken between two courses. It restores your appetite and enhances digestion. Today, the Trou normand is more and more served with a scoop of sorbet, often an apple sorbet.

A QUESTION OF TASTE 17

Cook like a great chef

Cooking courses for food lovers

Have you always dreamt of cooking like a chef? Discover all the courses organized in the territory: starred chef cuisine, traditional Norman cuisine, vegetable-based cuisine, pastry and so on.

Eco-domaine de Bouquetot

In the heart of nature, in an Eco-domaine with tree houses, wonderful Norman buildings dating back to the 18th century and fresh air, come and cook biodynamically cultivated seasonal vegetables and get to know spirulina. Through the cooking courses of the Éco-domaine, you'll learn how to manage and adopt raw cuisine, successfully make pie bases (like a pastry chef) and even just cook flavoury, healthy and environment respectful dishes.

Eco-domaine de Bouquetot
Chemin des Broches - 14950 Saint-Pierre-Azif
+33 (0)9.72.58.22.02



In an ancient farm

Original and unknown place, the Éco-domaine de Bouquetot was created in 2009 and is aimed at promoting and preserving the ecological site where it is situated, but also welcoming events focused on organic agriculture, renewable energies, eco-tourism and teaching methods. Today, this site welcomes several actors, such as Akal Food, producing spirulina, Noctam'bulles, building tree houses, Ecuries and Elevage de parts, breeding race horses and cows, Terricole, a vermicomposting expert, and, more recently, a beekeeper - biodynamic market gardener proposing fruits and vegetables to directly sell at the market of Villers-sur-Mer.

L'Essentiel

Recently starred, the L'Essentiel restaurant of Mi-Ra and Charles Thuillant now offers cooking courses: a sharing moment to learn how to manage products and their cooking methods. You'll learn how to elegantly present your dishes like a chef during your meal.

L'Essentiel

29, rue Mirabeau - 14800 Deauville
+33 (0)2.31.87.22.11

Maximin Hellio

Have you always dreamt of cooking like a chef and having lunch with one of them? Maximin Hellio invites you to his kitchen and his table to spend an unforgettable shared moment (1 to 2 people). You'll learn how to cook a starter, a main course and a dessert with fresh seasonal products, between the land and the sea.

Maximin Hellio

64, rue Gambetta - 14800 Deauville
+33 (0)2.31.49.19.49

Psyché chez Valérie

Living food does not have any secrets for Valérie, a food lover who likes sharing her expertise and trust into healthy cuisine. Let yourself be guided by vegetable-based cuisine courses in which you can play with colours and express your gourmet side! You'll discover endless ways to cook fruits, vegetables and daily products with a touch of superfoods.

Psyché chez Valérie

7, rue Hoche - 14800 Deauville
+33 (0)2.31.98.08.00

Discover the recipe of the Paris-Deauville by Eric Frechon

The Paris-Deauville is the creation of the Meilleur Ouvrier de France Eric Frechon. Coming from Normandy, he opened his restaurant in Paris in 2013: the Lazare, situated on the forecourt of the Saint-Lazare railway station. The Paris-Deauville, soft and melting cake, is his signature dessert.

For 8 people:

- 1 litre of whole milk
- 120 g of wheat flour
- 200 g of sugar
- 125 g of butter
- 8 eggs
- 250 g of sugar
- 15 cl of water
- A pinch of salt

Preheat the oven at 180°C.
Pour 3 cm of water in a baking sheet to obtain bain-marie cooking. Prepare the caramel by pouring 250 g of sugar and water into a pan. Bring it to a boil until the caramel has a nice colour and add a bit of water to obtain liquid caramel. Cover individual rum baba moulds with caramel. Pour the milk in a pan, dilute flour in it and bring it to the boil. Cook on low heat for 5 minutes and stir frequently with a whisk. Add half of the sugar and butter. Break the eggs and separate the egg whites from the yolks. Remove from the heat and add egg yolks one by one.

In a large salad bowl, whip up egg whites with a pinch of salt. Gradually add the remaining 100 g of sugar. Add whipped egg whites to the previous mix and delicately mix. Spread the mixture in the moulds and put in the oven for 40 minutes of bain-marie cooking. Serve chilled and garnish with caramel after turning it out.

Appointment with haute cuisine

Experiences to live



The Saturdays at the Bouquetot

From spring to the end of summer, the Ecodomaine du Bouquetot invites you to discover the place and actors working in the producers' market world. See page 69

Dates on the website: www.indeauville.fr

Chemin des Broches
14950 Saint-Pierre-Azif
+33 (0)9.72.58.22.02



Giant picnic in Villers-sur-Mer

What is better than having lunch on the edge of the water, a check tablecloth on the ground with your family, friends or neighbours around you? The more you are, the merrier! That's the extraordinary idea of the Giant picnic in Villers-sur-Mer! Activities and games to share all day long.

On the 3rd Sunday of July
Marshes of Villers-sur-Mer
14640 Villers-sur-Mer
+33 (0)2.31.87.01.18



The scallop and seafood fair of Villers-sur-Mer

When Jean is asked the event he eagerly awaits every year, the answer is only one: the scallop and seafood fair of Villers-sur-Mer! As a former sailor and scallop fisherman, he does not miss any edition of the fair, because, he says, 'fishermen are proud to offer the seafood and shellfish they have just caught in the sea'. Appointment on the last weekend of October to celebrate the scallop!



Jardins et Terroir in Blonville-sur-mer

Jardins et Terroirs, an ideal event for lovers of gardening and hand-crafted products, which brings together nursery owners, horticulturists, local producers and craftsmen with workshops, pony rides and Barbarie organ music.

On the last Sunday of October
Blonville-sur-mer
+33 (0)2.31.87.91.14



Deauville Gourmet Gourmand

While discovering cooking trends, you can find local and terroir products, organic products, street food, healthy food and, above all, flavoury specialities! In the form of a gourmet and friendly market, Deauville Gourmet Gourmand will propose cooking activities, workshops and gourmet stands.

From November 1st to 3rd, 2018
Centre International de Deauville
1, avenue Lucien Barrière - 14800 Deauville
+33 (0)2.31.14.14.14

Address book

Restaurants

AS FOOD KEBAB : 72 rue Mirabeau,
14800 Deauville - +33 (0)2 14 11 82 97
Au 10 : 10 rue du Général de Gaulle,
14640 Villers-sur-Mer - +33 (0)2 31 87 00 31
Au 121 : 121 avenue de la République,
14800 Deauville - +33 (0)2 31 87 48 96
Au Bureau : 22 avenue de la République,
14800 Deauville - +33 (0)2 31 87 26 26
Au P'tit Roland : Centre Commercial Villers 2000,
14640 Villers-sur-Mer - +33 (0)2 31 87 43 10
Auberge des Aulnettes : Route de la Corniche,
14510 Houllgate - +33 (0)2 31 28 00 28
Auberge des Deux Tonneaux : Le Bourg,
14130 Pierrefitte-en-Auge - +33 (0)2 31 64 09 31
Auberge du Cheval Blanc : 35 rue des Brioleurs,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 16 67
Auberge du Vieux Tour : 36, route départementale
677, 14800 Canapville - +33 (0)2 31 65 21 80
Augusto Chez Laurent : 27 rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 34 49
Aux Pesked : 35 avenue de la République,
14800 Deauville - +33 (0)6 43 31 54 52
Aux Saveurs de la mer : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 89 29 42
Barbara Deauville : 79 rue du Général Leclerc,
14800 Deauville - +33 (0)2 31 98 01 90
Bistrot chez Yo : 19 rue Maréchal,
16640 Villers-sur-Mer - +33 (0)2 31 88 78 32
Bistrot Les 4 chats : 8 rue d'Orléans,
14360 Trouville-sur-Mer - +33 (0)2 31 88 94 94
Bon Thé Bonheur : 77 rue Louvel et Brière,
14800 Touques - +33 (0)2 31 81 31 81
Brasserie de la Mairie : 73 rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 36 51
Brasserie du Grand Café : 2 rue du Général de
Gaulle, 14910 Blonville-sur-Mer - +33 (0)2 31 87 90 74
Brasserie Honorine : Quai de l'Impératrice Eugénie,
14800 Deauville

Brasserie Le Central : 158 Bd Fernand Moureaux,
14360 Trouville-sur-Mer - +33 (0)2 31 88 13 68
uffalo Grill : Chemin du Roy,
14800 Touques - +33 (0)2 31 14 82 18
Cabaret Normand : Carrefour du Singe en Hiver,
14113 Villerville - +33 (0)2 31 87 20 57
Café Marius : 19 rue Gontaut Biron,
14800 Deauville - +33 (0)2 31 98 40 40
Campanile Restaurant : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 87 54 54
Carpe Diem : 90/92 rue Louvel et Brière,
14800 Touques - +33 (0)2 31 87 41 08
Chalet Gourmand : Rue chevalier,
14910 Blonville-sur-Mer - +33 (0)6 64 30 03 49
Charlo : 29 rue Breney,
14800 Deauville - +33 (0)2 31 88 36 96
Chez Berny : Promenade Yves St Laurent,
14910 Bénerville-sur-Mer - +33 (0)6 64 90 70 36
Chez Bertella : 1 rue Victor Hugo,
14800 Deauville - +33 (0)2 31 81 40 00
Chez le Bougnat : 27 rue Gaston Manneville,
14160 Dives-sur-Mer - +33 (0)2 31 91 06 13
Chez Miocque : 81 rue Eugène Colas,
14800 Deauville - +33 (0)2 31 88 09 52
Chez Patou : Promenade Michel d'Ornano,
14800 Deauville - +33 (0)2 31 81 55 33
Coco Polo : 3 rue du Général de Gaulle,
14910 Blonville-sur-Mer - +33 (0)2 31 87 61 24
Comme à la maison : 24 rue Michel d'Ornano,
14640 Villers-sur-Mer - +33 (0)2 31 98 57 03
Côté Rive : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 87 61 94
Crêperie de France : 2 rue du Général de Gaulle,
14640 Villers-sur-Mer - +33 (0)2 31 81 37 64
Crêperie du Coin : 1 rue du Maréchal Foch,
14113 Villerville - +33 (0)2 31 98 04 38

Crêperie du Plaza : 64 rue Mirabeau,
14800 Deauville - +33 (0)2 31 98 91 49
Crêperie le Vieux Normand : 124 Bd F. Moureaux,
14360 Trouville-sur-Mer - +33 (0)2 31 88 38 79
Djerba La Douce : 4 avenue des Belges,
14640 Villiers-sur-Mer - +33 (0)2 31 87 15 65
Hurricane Bar : 20 rue Maréchal Foch,
14640 Villiers-sur-Mer - +33 (0)6 60 03 54 56
Ibis Kitchen : Hôtel Deauville Ibis Centre, 9-10 quai
de la Marine, 14800 Deauville - +33 (0)2 31 14 50 00
Il Parasole : 2 place Fernand Moureaux,
14360 Trouville-sur-Mer - +33 (0)2 31 87 33 87
Il Parasole : 2 rue Haute,
14600 Hnflleur - +33 (0)2 31 98 94 29
Il Parasole : 6 rue Hoche,
14800 Deauville - +33 (0)2 31 88 64 64
Karousel : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 98 16 16
Key West : 3 rue Louise,
14910 Blonville-sur-Mer - +33 (0)2 31 81 11 50
La Belle Epoque : Hôtel Barrière Le Normandy
Deauville, 38 rue Jean Mermoz,
14800 Deauville - +33 (0)2 31 98 66 22
La Bergerie : 51 avenue Aristide Briand,
14800 Touques - +33 (0)2 31 88 02 78
La Cantine de Deauville : 90 rue Eugène Colas,
14800 Deauville - +33 (0)2 31 87 47 47
La Chaumière : Route du Littoral - Vasouy,
14600 Honfleur - +33 (0)2 31 81 63 20
La Digue : Promenade Louis Delamare
14800 Tourgéville - +33 (0)2 31 98 24 40
La Digue de Villers : Avenue de la République,
14640 Villiers-sur-Mer - +33 (0)2 31 88 61 47
La Flambée : 81 rue Général Leclerc, 14800
Deauville - +33 (0)2 31 88 28 46
La Folie Douce by Barrière : 1 avenue de la
Terrasse, 14800 Tourgéville - +33 (0)2 31 98 65 58
La Gogaille : 32 rue Michel d'Ornano,
14640 Villiers-sur-Mer - +33 (0)2 31 87 00 60
La Haie Tondue : La Haie Tondue, D 675, 3 route
de Caen, 14130 DRUBEC - +33 (0)2 31 64 85 00
La Morny : 39 rue Olliffe,
14800 Deauville - +33 (0)2 31 81 46 46
La Pastatouq : 26 avenue Aristide Briand,
14800 Touques - +33 (0)2 31 14 94 73
La Péniche : Boulevard de la mer, Port-Deauville,
14800 Deauville - +33 (0)2 31 98 52 75

La P'tite Bouffe : 8 rue du Général de Gaulle,
14910 Blonville-sur-Mer - +33 (0)2 31 88 36 02
La Terrasse du Marais : Avenue Jean Moulin,
14640 Villiers-sur-Mer +33 (0)2 31 87 58 42
La Villa Leona : 24 rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 46 52
L'Andalou : 2 Rue Saint-Andreasberg,
Route de Paris, 14800 Touques - +33 (0)2 31 81 99 57
L'Annexe : 2-4 rue des Bains,
14360 Trouville-sur-Mer - +33 (0)2 31 88 10 27
L'atelier de Luc : 19 rue du Maréchal Leclerc,
14640 Villiers-sur-Mer - +33 (0)2 31 87 92 11
Le 1899 - Les Manoirs de Tourgéville : Chemin de
l'Orgueil, 14800 Tourgéville - +33 (0)2 31 14 48 68
Le 21 : 129 avenue de la République,
14800 Deauville - +33 (0)2 31 98 18 01
Le Bar de la Mer : Boulevard de la mer,
14800 Deauville - +33 (0)2 31 88 27 51
Le Bar du Soleil : Boulevard de la mer,
14800 Deauville - +33 (0)2 31 88 04 74
Le Bellevue : 7 allée du Jardin Madame,
14113 Villerville - +33 (0)2 31 87 20 22
Le Berbère : 11 quai de la Marine,
14800 Deauville - +33 (0)2 31 88 33 56
Le Bistro Fleuri : 61 rue du Général Leclerc,
14113 Villerville - +33 (0)2 31 89 02 92
Le Bistrot aux Demoiselles : 48 rue Gambetta,
14800 Deauville - +33 (0)2 31 88 32 38
Le Bistrot Blonvillais : 4 rue du Général Leclerc,
14910 Blonville-sur-Mer - +33 (0)2 31 87 64 07
Le Bougnat : 7 rue Breney,
14800 Deauville - +33 (0)2 31 88 16 70
Le Brummel : Casino Barrière Deauville, 2 rue
Edmond Blanc, 14800 Deauville - +33 (0)2 31 14 31 14
Le Café de France : 2 rue du Général de Gaulle,
14640 Villiers-sur-Mer - +33 (0)2 31 87 00 47
Le Café de Paris : 12 place Morny,
14800 Deauville - +33 (0)2 31 88 31 60
Le Carré - Amiralauté Hôtel : Route de Paris,
14800 Touques - +33 (0)2 31 81 82 82
Le Celtic Vintage : 18 rue du Maréchal Leclerc,
14640 Villiers-sur-Mer - +33 (0)2 31 87 41 46
Le Cercle : Casino Barrière, 2 rue Edmond Blanc,
14800 Deauville - +33 (0)2 31 14 31 14
Le Ciro's : Boulevard de la mer,
14800 Deauville - +33 (0)2 31 14 31 14
Le Comptoir du Voyageur : 38 avenue
Michel d'Ornano,
14910 Blonville-sur-Mer - +33 (0)2 31 81 15 46

Le Comptoir et la Table : 1 quai de la Marine,
14800 Deauville - +33 (0)2 31 88 92 51
Le Conquérant : 11 rue Louvel et Brière,
14800 Touques - +33 (0)2 31 98 90 96
Le Côté Royal : Hôtel Barrière Le Royal Deauville,
Boulevard Cornuché,
14800 Deauville - +33 (0)2 31 98 66 33
Le Cyrano : 194 avenue de la République,
14800 Deauville - +33 (0)2 31 88 36 40
Le D3 : 3 rue Sem,
14800 Deauville - +33 (0)2 31 88 63 86
Le Deauvillais : 20 avenue de la République,
14800 Deauville - +33 (0)2 31 88 05 88
Le Drakkar : 77 rue Eugène Colas,
14800 Deauville - +33 (0)2 31 88 71 24
Le Garage à Deauville : 118 bis avenue de la
République, 14800 Deauville - +33 (0)2 31 87 25 25
Le Grand Chelem : Chemin de la briqueterie,
14800 Touques - +33 (0)9 70 75 36 70
Le Grand Manège : 14 avenue Ox & Bucks, Pôle
international du Cheval,
14800 Saint-Arnoult - +33 (0)2 31 14 06 01
Le Greenwich : 25 rue Michel d'Ornano,
14640 Villiers-sur-Mer - +33 (0)2 31 81 10 80
Le Jardin : 5 rue Hoche,
14800 Deauville - +33 (0)2 31 81 10 05
Le Jardin du Méridien : Restaurant du Casino,
Place Fanneau, 14640 Villiers-sur-Mer
+33 (0)2 31 14 44 88
Le Lassay : Hôtel Barrière L'Hôtel du Golf Deauville,
Mont-Canisy, 14800 St-Arnoult - +33 (0)2 31 14 24 00
Le Matisse : Restaurant du Domaine de Villers &
Spa, Chemin du Belvédère,
14640 Villiers-sur-Mer - +33 (0)2 31 81 80 80
Le Meeting : 38 avenue Hocquart de Turtot,
14800 Deauville - +33 (0)2 31 98 21 32
Le Mermoz : Place Jean Mermoz,
14640 Villiers-sur-Mer - +33 (0)2 31 87 01 68
Le Michel's : Le clos Deauville Saint Gatien,
4 rue des brioleurs,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 16 08
Le Morny's Café : 6 place Morny,
14800 Deauville - +33 (0)2 31 87 32 06
L'Odyssée : 2 rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 03 27
Le Pirate : 1 quai des Marchands, Port-Deauville,
14800 Deauville - +33 (0)2 31 87 62 28
Le P'tit Café : 74 rue Louvel et Brière,
14800 Touques - +33 (0)2 14 63 16 86
Le Pur-sang : 14 rue de l'Avenir,
14800 Deauville - +33 (0)2 31 88 27 26

Le Relais du Haras : 23 rue Louvel et Brière,
14800 Touques - +33 (0)2 31 14 60 00
Le Repère : Avenue des Belges,
14640 Villiers-sur-Mer
Le Saint-Arnoult : Place André Chotard
14800 Saint-Arnoult - +33 (0)2 31 88 07 08
Le Spinnaker : 52 rue Mirabeau,
14800 Deauville - +33 (0)2 31 88 24 40
Le Tie Break : Tennis de Deauville, 6 boulevard
de la mer, 14800 Deauville - +33 (0)2 31 88 16 05
Le Tokyo : 106/108 rue du Général de Gaulle,
14360 Trouville-sur-Mer - +33 (0)2 31 88 33 26
Le Yacht Café : Place du Marché,
14800 Deauville - +33 (0)2 31 88 30 58
Les Chaumes - Amiralauté Golf : CD 278,
14800 Tourgéville - +33 (0)2 31 14 42 00
Les Mouettes : 9-11 rue des Bains,
14360 Trouville-sur-Mer - +33 (0)2 31 98 06 97
**Les restaurants de l'Hippodrome de
Clairefontaine** : Route de Clairefontaine,
14800 Tourgéville - +33 (0)6 73 90 34 36
Les Saveurs d'Antan : Domaine de la Griserie,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 63 43
Les Sports : 27 rue Gambetta,
14800 Deauville - +33 (0)2 31 88 22 67
Les Terrasses du Mini-Golf : Rue Reynaldo Hahn,
Boulevard de la mer, 14800 Deauville
+33 (0)2 31 98 40 56
Les Tonneaux du Père Magloire : Route de
Trouville, 14130 Pont-l'Evêque - +33 (0)2 31 64 65 20
Les Vapeurs : 160 quai Fernand Moureaux,
14360 Trouville-sur-Mer - +33 (0)2 31 88 15 24
+33 (0)2 31 88 45 85
L'Essentiel : 29-31 rue Mirabeau,
14800 Deauville - +33 (0)2 31 87 22 11
L'Etoile des Mers : 74 rue Gambetta,
14800 Deauville - +33 (0)2 14 63 10 18
L'île de la gourmandise : Avenue Michel d'Ornano
(face au camping de la plage),
14910 Blonville-sur-mer
L'Orangerie : 12 quai Monrival,
14800 Touques - +33 (0)2 31 81 47 81
Ma Campagne : 4 rue du Docteur Lainé,
14800 Touques - +33 (0)2 31 87 28 38
Maximin Hellio : 64 rue Gambetta,
14800 Deauville - +33 (0)2 31 49 19 89
Mc Donald's : Chemin du Roy, RN 177 Route
de Paris, 14800 Touques - +33 (0)2 31 98 49 27

Pizza Nocchio : 3 rue du Général de Gaulle,
14640 Villers-sur-Mer - +33 (0)2 31 87 15 06
Pizza Web Deauville : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 14 99 26
Pizzeria Chez Max : 15 rue des brioleurs,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 01 64
Plaza Café : Casino Barrière Deauville, 2 rue
Edmond Blanc, 14800 Deauville -+33 (0)2 31 14 31 14
Restaurant de l'aéroport : Aéroport Deauville-
Normandie, 14130 Saint-Gatien-des-Bois
+33 (0)2 31 64 81 81
Restaurant du Golf de Deauville : Chemin
de la Mue, 14130 Saint-Gatien-des-Bois
Restaurant Kyoto : 29 rue Michel d'Ornano,
14640 Villers-sur-Mer - +33 (0)2 31 14 05 74
Restaurant Week-End : 22 rue Olliffe,
14800 Deauville - +33 (0)2 31 88 90 80
Royal Touques : Rue de la Vallée d'Auge,
14800 Touques - +33 (0)2 31 88 59 87
Santa Lucia Restaurant : 15 avenue de la
République, 14800 Deauville - +33 (0)2 31 88 89 84
Snack-bar «Les Bains» : 6 rue du Maréchal Foch,
14113 Villerville
Sospiro in : 4 avenue Michel d'Ornano
14800 Saint-Arnoult +33 (0)9.86.68.42.79
Sunset Beach : Promenade Yves Saint Laurent,
14910 Bénerville-sur-Mer - +33 (0)6 45 08 45 16
Terrasse des Ammonites : 39 rue des Lais de Mer,
14910 Bénerville-sur-Mer - +33 (0)2 31 88 40 33
Une Grenouille à la plage : 3 rue des Bains,
14113 Villerville - +33 (0)2 31 14 69 98
Villa Gabrielle : 85 rue Eugène Colas,
14800 Deauville - +33 (0)2 31 98 71 86

Bars

Bar les 4 chats : 9 rue d'Orléans
14360 Trouville-sur-Mer - +33 (0)2 31 88 94 94
Bar Normand : 5 rue Désiré Le Hoc
14800 Deauville - +33 (0)2 31 88 21 45
Boat Factory bar : 31 rue de Strasbourg
14640 Villers-sur-mer - +33 (0)2 31 81 14 99
Brok Café : 14 avenue du Général de Gaulle
14800 Deauville - +33 (0)2 31 81 30 81
Café de la poste : 11 avenue des Belges
14640 Villers-sur-Mer - +33 (0)2 31 87 05 54
Café de l'Hippodrome : 182 avenue de la
République 14800, Deauville - +33 (0)2 31 88 21 25
Café Français : 73 rue Butin
14113 Villerville - +33 (0)2 31 81 34 72

14640 Villers-sur-mer - +33 (0)6 60 03 54 56
La Folie Douce by Barrière : 1 avenue de la Terrasse
14800 Tourgéville - +33 (0)2 31 98 65 58
La Plancha : 57 avenue de la République
14800 Deauville - +33 (0)2 31 89 98 19
Le Champion : 45 rue de Verdun
14800Deauville - +33 (0)2 31 88 08 74
Le Cyrano : 194 avenue de la république
14800 Deauville - +33 (0)2 31 88 36 40
Le Dali : 58 rue Gambetta,
14800 Deauville - +33 (0)2 31 98 51 67
Le Deauvillais : 20 avenue de la République
14800 Deauville - +33 (0)2 31 88 05 88
Le Point Bar : 94 avenue de la République
14800 Deauville - +33 (0)6 38 55 78 78
Le Pur-Sang : 14 rue de l'Avenir
14800 Deauville - +33 (0)2 31 88 27 26
Le Saint-Arnoult : Place Chotard
14800 Saint-Arnoult - +33 (0)2 31 88 07 08
Manhattan Café : 70 rue Gambetta
14800 Deauville - +33 (0)2 31 81 44 38
Oz Sofa Bar : Casino Barrière, 2 rue Edmond Blanc,
14800 Deauville - +33 (0)2 31 14 31 14
Sobé : 3 rue Albert Fracasse
14800 Deauville - +33 (0)6 69 28 74 71

Butcher's shops Delicatessen - Caterers

À la renommée : 18 rue du Général de Gaulle,
14640 Villers-sur-Mer - +33 (0)2 31 87 04 25
Boucherie à la ferme : La Griserie,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 63 43
Boucherie charcuterie réunies : 35 Av Michel
d'Ornano, 14910 Blonville-sur-Mer
+33 (0)2 31 87 93 40
Boucherie de Saint-Arnoult : 5 Avenue Michel
d'Ornano, 14800 Saint-Arnoult - +33 (0)2 31 81 95 42
Boucherie des Terroirs : 15 rue Désiré Le Hoc,
14800 Deauville - +33 (0)2 31 88 27 32
Boucherie Normande : 7 place Morny,
14800 Deauville - +33 (0)2 31 88 20 84
Boucherie Ragot : 42 rue Louvel et Brière
14800 Touques - +33 (0)2 31 88 01 59
Boucherie Saint-Augustin : 123 avenue de la
République, 14800 Deauville - +33 (0)2 31 88 84 48
Breton Traiteur : 1-3 place Morny,
14800 Deauville - +33 (0)2 31 88 22 90
Casa Rina : 11 place Morny
14800 Deauville - +33 (0)2 31 81 40 77

Charcuterie Traiteur Desmousseaux :
55 rue des Brioleurs,
14130 Saint-Gatien-des-Bois - +33 (0)2 31 64 98 55
Charlo : 29 rue Breney,
14800 Deauville - +33 (0)2 31 88 36 96
JB Traiteur : 123 avenue de la République,
14800 Deauville - +33 (0)2 31 14 99 70

Bakeries – Cake shops

Aux Délices de l'Etoile : 35 rue Désiré Le Hoc,
14800 Deauville - +33 (0)2 31 88 22 15
Boulangerie Boissée : 36 rue Gambetta,
14800 Deauville - +33 (0)2 31 88 07 63
Boulangerie Jouenne : 16 rue de l'avenir,
14800 Deauville - +33 (0)2 31 88 21 08
Boulangerie La Blonvillaise : 3 rue G^{al} de Gaulle,
14910 Blonville-sur-mer - +33 (0)2 31 87 91 39
Boulangerie la Pétrisane : 9 Avenue des Belges,
14640 Villers-sur-mer - +33 (0)2 31 87 01 44
Boulangerie la Rose des Sables : 17 rue M^{al} Foch,
14640 Villers-sur-mer - +33 (0)2 31 87 05 84
Boulangerie Le Paradis Gourmand : Avenue Michel
d'Ornano, 14800 Saint-Arnoult - +33 (0)2 31 88 64 59
Boulangerie Saint-Augustin : 176 avenue de la
République, 14800 Deauville - +33 (0)2 31 88 24 92
C & Choux : 9 rue Désiré Le Hoc,
14800 Deauville - +33 (0)9 81 90 80 47
Dupont avec un Thé : 20 place Morny,
14800 Deauville - +33 (0)2 31 88 20 79
Eric Kayser : 16 place Morny,
14800 Deauville - +33 (0)2 31 88 05 87
François Gayet : 75 rue Général Leclerc,
14800 Deauville - +33 (0)2 31 81 05 00
Jean-François Foucher : 13 rue Désiré Le Hoc,
14800 Deauville - +33 (0)2 31 88 55 31
L'épi des champs : 27 rue brioleurs
14130 Saint-Gatien-des-Bois - +33 (0)2 31 65 16 49
La Joséphine : 33 rue Michel d'Ornano
14640 Villers-sur-mer - +33 (0)2 31 87 02 21
La Petite Joséphine : centre commercial Villers
2000 14640 Villers-sur-mer - +33 (0)2 31 87 42 77
Le Fournil de Bénerville : 27 Avenue du Littoral,
14910 Bénerville-sur-mer - +33 (0)2 31 81 37 37
O p'tits délices : 8 rue du Général de Gaulle
14640 Villers-sur-mer - +33 (0)2 31 89 34 89
Yvonne Deauville : 68 rue Gambetta,
14800 Deauville - +33 (0)2 31 89 57 71

Wine shops

Etablissement Nicolas : 31 rue Breney,
14800 Deauville - +33 (0)2 31 88 22 50
La Cave de Deauville : 48 rue Mirabeau,
14800 Deauville - +33 (0)2 31 87 35 36
La Cave de la plage : 2 Rue du Maréchal Foch,
14640 Villers-sur-mer - +33 (0)2 31 81 13 24
Le Comptoir des Caves Morny : 51 avenue de la
République, 14800 Deauville - +33 (0)2 31 81 53 88
Les Caves Du Conquerant : 10 Avenue Ox And
Bucks, 14800 Saint-Arnoult- +33 (0)2 31 88 31 50
Les Caves Morny : 45 avenue de la république
14800 Deauville - +33 (0)2 31 81 53 82
Les Vins de Pierre Boinet : 26 rue Victor Hugo,
14800 Deauville - +33 (0)2 31 89 40 10
Pêche abricot : 8 rue du Général de Gaulle
14910 Bonville-sur-mer - +33 (0)6 01 82 20 60

Groceries – Delicatessen

Antiq O Thé : 1 avenue de la république,
14800 Deauville - +33 (0)2 31 88 19 96
Biscuiterie Jacques Delaunay : 36 rue Désiré
le Hoc, 14800 Deauville - +33 (0)2 31 88 15 30
Biscuiterie La Trinitaine : 40 rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 09 97
Casa Rina : 11 place Morny,
14800 Deauville - +33 (0)2 31 81 40 77
Casa Romeo : 50 rue Gambetta,
14800 Deauville - +33 (0)2 31 98 27 44
Chalet Gourmand : Rue chevalier,
14910 Blonville-sur-mer - +33 (0)6 64 30 63 49
Conserverie La Belle Iloise : 21 rue Désiré Le Hoc,
14800 Deauville - +33 (0)2 31 88 91 15
Kusmi Tea : 76 ter rue Eugène Colas,
14800 Deauville - +33 (0)2 31 98 46 39
Le Comptoir Irlandais : 27 rue Olliffe,
14800 Deauville - +33 (0)2 31 81 23 78
Le Périgord : 29bis rue Breney,
14800 Deauville - +33 (0)2 31 81 18 88
L'épicerie du 190 : 190 avenue de la République,
14800 Deauville - +33 (0)2 31 81 95 41
Les Accords Parfaits : 13 place du marché,
14800 Deauville - +33 (0)2 31 81 42 42
Les Caves Morny : 45 avenue de la République,
14800 Deauville - +33 (0)2 31 81 53 82
Nature et gourmandise : 24 rue du Maréchal
Foch, 14640 Villers-sur-mer - +33 (0)2 31 88 86 56
Truffaut : 834 Route de Paris,
14800 Deauville - +33 (0)2 31 88 18 42

Chocolate shops – Sweets shops – Ice-cream makers

Amorino Deauville : 57 rue Désiré le Hoc,
14800 Deauville - +33 (0)9 50 48 13 16
Au Duc de Morny : 59A rue Désiré le Hoc,
14800 Deauville - +33 (0)2 31 88 20 34
Chocolats de Beussent Lachelle : 56 rue
Gambetta, 14800 Deauville - +33 (0)2 31 88 89 56
Dupont avec un Thé : 20 place Morny,
14800 Deauville - +33 (0)2 31 88 20 79
L'atelier de Luc : 19 rue Maréchal Leclerc
14640 Vllers-sur-mer - +33 (0)2 31 87 92 11 et
au Paléospace – Avenue Jean Moulin
14640 Vllers-sur-mer
Léonidas Chocolats : 52 rue Olliffe,
14800 Deauville - +33 (0)2 31 88 43 34
Les Marianik's : 8 quai Monrival,
14800 Touques - +33 (0)2 31 88 29 18
Martine Lambert : 76 rue Eugène Colas,
14800 Deauville - +33 (0)2 31 88 94 04
Nature et Colegram : 20 rue Michel d'Ornano,
14640 VILLERS-SUR-MER
Princesse Sophie : Sur les Planches,
Boulevard de la mer, 14800 Deauville

Distilleries

Calvados Christian Drouin : 1895 route
de Trouville, Rd 677,
14130 Coudray-Rabut - +33 (0)2 31 64 30 05
Calvados Expérience : Route de Trouville,
14130 Pont l'Evêque - +33 (0)2 31 64 30 31
Château du Breuil : Les Jourdain,
14130 Le Breuil-en-Auge - +33 (0)2 31 65 60 00
Distillerie Busnel : Route de Lisieux
27260 Corneilles - +33 (0)2 32 57 38 80
Domaine de la Pommeraie : Le bourg,
14600 Gonnevill-sur-Honfleur - +33 (0)2 31 89 20 11
Manoir d'Apreval : Chemin des Mesliers
14600 Pennedepie - +33 (0)2 31 14 88 24

Cheese makers – Dairymen

Chez Madeleine : 13 rue Breney,
14800 Deauville - +33 (0)2 31 88 17 86

La crèmerie normande : 31 Rue Michel d'Ornano,
14640 Villers-sur-mer - +33 (0)2 31 88 85 72
MB Fromagerie : 62A rue Gambetta,
14800 Deauville - +33 (0)9 67 60 53 03
Village Fromager Graindorge : 42, Rue du Général
Leclerc, 14140 Livarot - +33 (0)2 31 48 20 10

Fish shops

Aux saveurs de la mer : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 89 29 42
Chez Alain : Place du Marché,
14800 Deauville - +33 (0)2 31 89 72 08
L'Etoile des mers : 74 rue Gambetta,
14800 Deauville - +33 (0)2 14 63 10 18
Vents et Marées : Place du Marché,
14800 Deauville - +33 (0)2 31 81 96 04

Greengrocer's shops

Pêche Abricot : 8 rue du Général de Gaulle,
14910 Blonville-sur-mer - +33 (0)6.01.82.20.60
Les Halles de Villers : 6 avenue des Belges
14640 Villers-sur-mer - +33 (0)2 31 87 07 16
MB Primeurs : 63 rue Gambetta,
14800 Deauville - +33 (0)9 73 15 03 35

Organic products

Au Panier Bio : Chemin des Salines,
14800 Saint-Arnoult - +33 (0)2 31 88 55 94
Biocoop le 21 : Rue Guillaume Le Conquérant,
14800 TOUQUES - +33 (0)2 31 14 80 42
Ferme du Lieu Bill : Le Lieu Bill,
14910 Blonville-sur-mer - +33 (0)2 31 87 41 24
Fleur d'Iris : 46 rue Gambetta,
14800 Deauville - +33 (0)2 31 87 69 33
La Ferme du Château : rue du Général Leclerc,
14113 Villerville - +33 (0)2 31 87 22 70
Psyché Bienvenue chez Valérie : 7 rue Hoche,
14800 Deauville - +33 (0)2 31 98 08 00

Regional products

Au Jardin des délices : 21 Rue Mirabeau,
14800 Deauville - +33 (0)2 1 88 80 40

Brasserie Bel Orge : 6 rue des Grives,
14640 Villers-sur-mer
Ferme de la Croix Solier : Chemin du solier,
14800 TOURGEVILLE - +33 (0)2 31 98 14 50
La Crèmerie Normande : 31 rue Michel d'Ornano
14640 Villers-sur-mer - +33 (0)2 31 88 85 72
La Ferme du Lieu Bill : Clos du Lieu Bill
14910 BLONVILLE-SUR-MER - +33 (0)2 31 87 41 24
Les Accords Parfaits : 13 place du marché
14800 Deauville - +33 (0)2 31 81 42 42
Les Caves Morny : 45 avenue de la République
14800 Deauville - +33 (0)2 31 81 53 82
Nature et Gourmandise : 24 rue du Maréchal Foch
14640 Villers-sur-mer - +33 (0)2 31 88 86 56

Tea houses

Amorino Deauville : 57 rue Désiré le Hoc
14800 Deauville - +33 (0)9 50 48 13 16
Bar de l'Hôtel Barrière Le Normandy : 38 rue Jean
Mermoz 14800 Deauville - +33 (0)2 31 98 66 22
Café Marius : 21 rue Gontaut Biron
14800 Deauville - +33 (0)2 31 98 40 40
Dupont avec un Thé : 20 place Morny,
14800 Deauville - +33 (0)2 31 88 20 79
Hôtel Outre- Mer : 1 rue du maréchal Leclerc
14640 Villers-sur-mer - +33 (0)2 31 87 04 64
Le Comptoir du Voyageur : 38 avenue M. d'Ornano
14910 Blonville-sur-mer - +33 (0)2 31 81 15 46
Par Hasard / Le P'tit Marius : 96 rue Victor Hugo,
14800 Deauville - +33 (0)2 31 88 45 74
Yvonne : 68 rue Gambetta
14800 Deauville - +33 (0)2 31 89 57 71

Supermarkets

Aldi : 1 rue des Bateliers, 14800 Touques
Carrefour City : 10 rue du Général Leclerc,
14640 Villers-sur-mer - +33 (0)2 31 87 14 81
Carrefour Market Tourgéville : Chemin de
Clairefontaine, 14800 Tourgéville
+33 (0)2 31 88 24 12
Carrefour Market : 49 avenue de la République,
14800 Deauville - +33 (0)2 31 88 30 52
Carrefour : Route de Paris,
14800 TOUQUES - +33 (0)2 31 14 46 70
Coccimarket - Centre commercial Villers 2000 :
14640 Villers-sur-mer - +33 (0)2 31 88 76 32

Coccimarket : 2 rue des tennis,
14910 Blonville-sur-mer - +33 (0)2 31 87 91 81
Coccimarket : 3 Place du Lavoir,
14113 Villerville - +33 (0)2 31 87 90 23
E. Leclerc : Route de Paris,
14800 Touques - +33 (0)2 31 14 40 50
Lidl : Rue de la Vallée d'Auge,
14800 Touques - +33 (0)8 00 90 03 43
My Market : 51 rue du Moulin Saint-Laurent,
14800 Deauville - +33 (0)2 31 88 20 12
Petit Casino : 11 quai de la Marine,
14800 Deauville - +33 (0)2 31 98 09 01
Supérette Vival : Avenue Michel d'Ornano,
14800 Saint-Arnoult - +33 (0)2 31 89 54 42
Utile : 69 rue Louvel Brière,
14800 Touques - +33 (0)2 31 87 04 99

Caterers

A la renommée : 18 rue Général de Gaulle,
14640 Villers-sur-mer - +33 (0)2 31 87 04 25
Breton Traiteur : 1-3 Place Morny
14800 Deauville - +33 (0)2 31 88 22 90
Charcuterie Traiteur Desmousseaux : 55 rue des
Brioleurs, 14130 Sint-Gatien-des-Bois
+33 (0)2 31 64 98 55
Henri Morel Réceptions : Glatigny,
14800 Tourgéville - +33 (0)2 31 65 16 83
Honfleur Traiteur : Zone Artisanale du Plateau,
Avenue Dupont Gravé, 14600 HONFLEUR
+33 (0)2 31 14 59 70
JB Traiteur : 123 avenue de la République
14800 Deauville - +33 (0)2 31 14 99 70
L'Atelier 110 - Traiteur : 110, rue du Général de
Gaulle, 14360 Trouville-sur-mer - +33 (0)2 31 88 75 91

Take-away

La Cantina : 24 rue Michel d'Ornano,
14640 VILLERS-SUR-MER - +33 (0)2 64 30 03 49
L'Encas : 48bis rue Olliffe,
14800 Deauville - +33 (0)2 31 98 96 55
L'île de la gourmandise : Avenue Michel d'Ornano,
face au camping de la plage,
14910 Blonville-sur-mer - +33 (0)6 64 30 03 49
Motikouty : 184 avenue de la République,
14800 Deauville - +33 (0)9 53 61 37 56
Pizza Campione : 38 rue Olliffe,
14800 Deauville - +33 (0)2 31 87 61 75

Opening times of the Tourism information office of the Territoire de Deauville

DEAUVILLE TOURISME

Quai de l'impératrice Eugénie 14800 Deauville

+33 (0)2 31 14 40 00

All year long > from Monday to Saturday: 10 am - 6 pm
> Sunday: 10 am - 1 pm / 2 pm - 6 pm

July August Week: 9:30 am - 7 pm
Sunday: 10 am - 6 pm

VILLERS-SUR-MER TOURISME

Place Jean Mermoz 14640 Villers-sur-Mer

+33 (0)2 31 87 01 18

All year long > every day: 10 am - 1 pm / 2 pm - 6 pm
> Closed on Sunday from November to March
(except during public holidays)

July August Week: 9:30 am - 7 pm
Sunday: 10 am - 6 pm

BLONVILLE-SUR-MER TOURISME

32 bis avenue Michel d'Ornano 14910 Blonville-sur-mer

+33 (0)2 31 87 91 14

All year long > every day: 10 am - 13h / 14h - 18h
> Closed on Sunday from October to March
(except on All Saints holidays)

July August Week: 9:30 am - 7 pm
Sunday: 10 am - 6 pm

VILLERVILLE TOURISME

40 rue du Général Leclerc 14113 Villerville

+33 (0)2 31 87 77 76

> Open on the weekend from May to half-September, from Friday to Monday during school holidays and 7/7 days in July and August. 10 am > 1 pm - 2 pm > 6 pm

TOUQUES TOURISME

20 place Lemer cier 14800 Touques

+33 (0)2 6 83 38 50 57

> Open from May to August, from Thursday to Monday: 10 am > 1 pm - 2 pm > 6 pm

www.indeauville.fr - info@indeauville.fr



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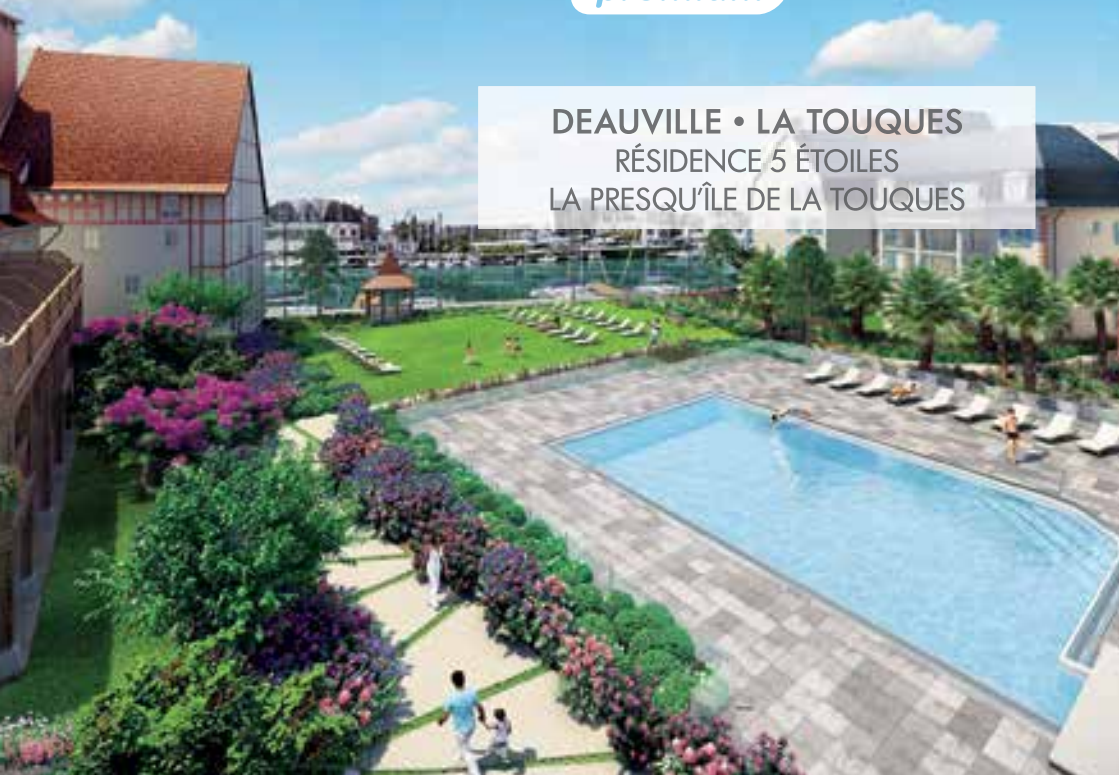
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