

auberge de la source

HÔTEL · SPA · RESTAURANT

★★★★



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

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

Chef Pierre Hanquer

Starters

Braised endive with orange	€18
Onion coulis, tonka bean, smoked trout	
Sautéed frogs' legs	€20
Blanquette-style espuma, parsley jus	
Escargots from the Fourneaux (snails)	€20
Garlic cream, herb coulis, parsley toast	
 Spinach gnocchi	€18
Parsnip, mushroom sauce	Available as a main course at €28

Main courses

Duck confit	€32
Lentils, rich spiced jus	
 Veal chop to share (for 2 people)	€76
Caramelised onions, potato mille-feuille, toasted buckwheat	Truffle supplement €15
Arctic char	€32
Carrots, carrot-top coulis, candied citrus	
 Norman beef	€42
Celeriac mousseline, foie gras, mushrooms	

Cheeses

Norman matured cheeses	€12
Dried fruits and nuts, salad	

Desserts

Crème brûlée	€13
Vanilla, caramelised apples	
Hot chocolate mousse	€13
Vanilla ice cream, oat tuile	
Poached figs	€13
Honey crisp, light green tea cream	

 Vegetarian dish  French beef

All our dishes are available in a vegetarian version upon request.
Net prices are inclusive of VAT and service charges.

Menu Bourse

€39

Available for lunch only, Monday to Friday, excluding public holidays.

Braised endive with orange

Onion coulis, tonka bean, smoked trout

Duck confit

Lentils, rich spiced jus

Hot chocolate mousse

Vanilla ice cream, oat tuile

Menu Découverte

€59

The menu selection applies to the entire table.

Braised endive with orange

Onion coulis, tonka bean, smoked trout

Arctic char

Carrots, carrot-top coulis, candied citrus

Duck confit

Lentils, rich spiced jus

Pont-l'Évêque

Matured in cider, in espuma

Hot chocolate mousse

Vanilla ice cream, oat tuile

Net prices are inclusive of VAT and service charges.

If you wish to replace the dessert included in the menu with a dessert from the à la carte selection, a supplement of €3 will be applied to the menu price.

Tasting Menu

Spinach Gnocchi

Parsnip, mushroom sauce

Sautéed frogs' legs

Blanquette-style espuma, parsley jus

Arctic char

Carrots, carrot-top coulis, candied citrus



Norman beef

Celeriac mousseline, foie gras, mushrooms

Pont-l'Évêque

Matured in cider, in espuma

Poached figs

Honey crisp, light green tea cream

€75 VAT and service included.

The menu selection applies to the entire table.

If you wish to replace the dessert included in the menu with a dessert from the à la carte selection, a supplement of €3 will be applied to the menu price.



French beef