



NORMANDY

Restaurants



Le Botaniste at La Chenevière, Bayeux

With ingredients sourced directly from the grounds of the 18th-century château that houses the restaurant, chef Didier Robin has crafted a range of dishes inspired by traditional Normand cuisine, and updated with his own modern touch. The wine list is also of particular note here, and the end result is a truly magical fine-dining experience.

La Chaumière, Honfleur

La Chaumière combines the best of its surrounding environment: the restaurant is constantly updating its menu to incorporate fresh, seasonal produce, with options from both land and sea, while the view takes in the beauty of the estuary. In cooler months, diners can eat by the fire, while the beach is easily accessible for a post-meal stroll when the weather's fine.

Ferme St Siméon, Honfleur

Located in a 17th-century Norman guesthouse, with a terrace that takes in the full splendour of the surrounding gardens and nearby Seine estuary, this restaurant is an attraction in itself. The menu features a range of dishes that are unashamedly rich and full-flavoured, with a special emphasis on the local seafood.



Le Pavé d'Auge, Beuvron-en-Auge

Part of a bed and breakfast set-up in the midst of a picturesque village, this Michelin-starred restaurant is everything you might hope for in such a setting: its menu sources the best ingredients from around the region, and its dishes reflect the authentic, local nature of their surroundings, with a few surprising touches to keep things interesting.

SaQuaNa, Honfleur

In this deceptively simple-looking restaurant located in the historic centre of Honfleur, Alexander and Delphine Bourdas have won themselves two Michelin stars. Diners can choose from one of two tasting menus; each incorporates flavours from around the world that are made to work together seamlessly, and are executed with flawless technique.



Stéphane Carbone, Caen

Restaurant-goers can choose from set menus based around a principal ingredient, including lobster or scallops, while the full, à la carte menu extends to a wider range of regional classics, like veal sweetbreads and the highest-quality local beef. The service here is also particularly welcoming, putting guests immediately at ease.



La Rapière, Bayeux

This simple but delicious offering housed within a medieval townhouse is an excellent place to sample the region's culinary staples, with foie gras terrine, scallops and oysters all equally at home on the menu. La Rapière is popular with locals and visitors alike, who come for the convivial setting and honest cooking.



L'Angle Saint-Laurent, Bayeux

The restaurant is run by a husband-and-wife duo trained in the most exacting locales in France and abroad, including with Alain Ducasse in Paris. The young and ambitious chef has put together a charming space in the heart of Bayeux, where local ingredients are the main event, and an updated version of Normand cuisine is the overarching theme.



Le Spinnaker, Deauville

A mainstay of the Deauville dining scene, Le Spinnaker aims to take restaurant-goers on a geographic and gustatory journey: Mediterranean dishes are prepared with an Asian touch or a mix of textures and are always prepared depending on what's in season. This is enthusiastic and creative cooking that always manages to hit the spot.



Le Bréard, Honfleur

Located in the old town of Honfleur, this Michelin-starred restaurant manages to look much further afield than its local setting would suggest. The menu is bursting with influences from around the world, coming together to create an original and refreshing dining experience. All of this served up in a dining room whose décor is just as contemporary and refined.

La Petite Auberge, Trouville

A small and charming restaurant located in Trouville, here it's all about tradition, generosity and comfort—though an experienced chef presides over the kitchen, ensuring these Normand classics receive a refined touch. The menu is still regularly updated, while the restaurant itself maintains the décor and charm of yesteryear.

La Fleur de Sel, Honfleur

A local staple for its consistently excellent cooking that not only stands out among the raft of restaurants that line the Honfleur port, but also in the region as a whole. The kitchen is run by a local chef returned to his roots to create a refined menu full of local influences and complemented by well-considered international touches.