

*Ferme Saint Siméon*  
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HÔTEL · RESTAURANT · SPA  
HONFLEUR



## WELCOME

It's a feelgood story of human nature. More precisely Mère Toutain's lovely nature. She used to welcome her guests on the doorstep of her pretty Norman manor. She knew her establishment offered much more than an abundant plate of food: there was the scenery, the light, magnificent views over the Seine estuary. Boudin, Pissaro and so many other artists got it, Mère Toutain's inn was their refuge and its scenery their inspiration. Eugène Boudin was the first to enjoy her hospitality, followed in 1825 by some thirty other painters including Monet, Courbet, Jongkind, and Sisley. The Honfleur School starred in one of the most beautiful chapters in the history of Impressionism.

It is also a family story. Enchanted by this place where all visitors are wont to linger, the Boelen family bought the Saint-Siméon farm in the 1980s to recreate this haven with its picture-perfect Norman garden. For the past 30 years, they have been carefully restoring and embellishing this 18<sup>th</sup> century manor located at the exit to the little port of Honfleur. Hollywood stars have succeeded the artists - being only 15 minutes from Deauville - but the spirit remains: discreet, peaceful and welcoming.

This appeal of this 5-star hotel, now part of the "Relais et Châteaux" network, lies in the sense of harmony it inspires: a harmony of colours with a garden all green and white, harmony of the warm hues blending with timehonoured materials, the thatch roof, wood and slate. The Boelen family's greatest achievement has been to preserve a certain elegant simplicity and a chance to commune with nature. This is what sets it apart, a carefully preserved paradise kindling your yearning for nature, wholly conducive to dreaming and well-being.





## THE PLACE

The main house, La Chaumière, the Pressoir and large private garden all give a typical taste of Normandy: timber-framed houses, a sweetly scented rose garden, the aromatic herb garden, and splendid views of the Seine estuary.



The main house has 11 rooms, a gastronomic restaurant and a bar. Solid oak wood, vintage flagstones, a huge fireplace and seascape paintings, every last detail in the great lounge tells a story of this unique, authentic home. There are jazz sessions evenings for entertainment once a month, and a smoking room for those who enjoy a cigar, where you can also sip on a Calvados after your meal.

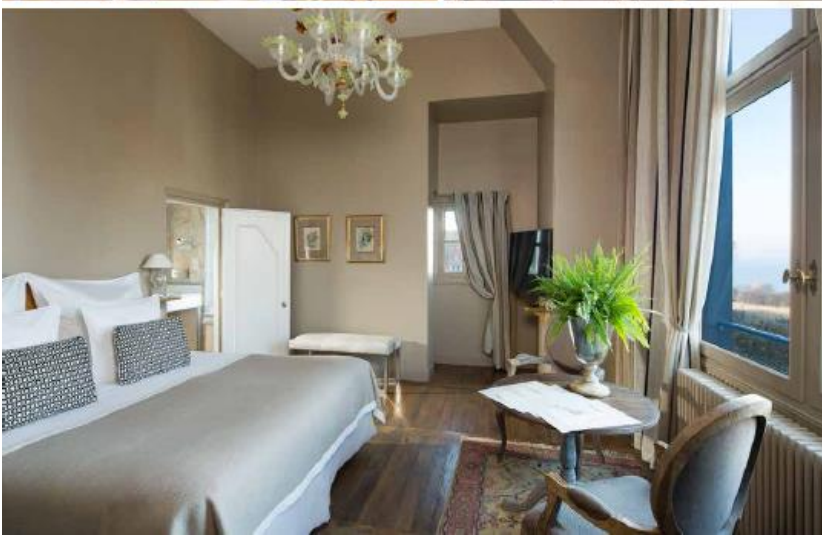
The walls of the lounge are covered with works by Impressionists from the Honfleur School such as Cals and Dubourg. These paintings were produced at La Ferme, and now belong to the Boelen family, prompting recollections of a beautiful, bygone era.

The Pressoir has 20 air-conditioned rooms, most with a splendid view of the Estuary. It also houses the spa, heated pool, fitness facility, Turkish bath and Jacuzzi.

Lastly “La Boucane” (“thatched cottage” in the Norman dialect), is a lovely, typically long and narrow Norman house. Its genuine thatched roof and half-timbered facades now house a pretty bistro.



For a taste of what La Ferme Saint-Siméon used to be in Mère Toutain's day as the birthplace of Impressionism, you can take up painting during your stay. Take part in 2-hour painting lessons overlooking the Seine estuary, and sleep in Corot's former studio or Monet's room. La Ferme is also an ideal resort for Epicureans out to learn about culture and history.



## THE ROOMS

The Ferme Saint-Siméon's 34 rooms have all been decorated by Christine Boelen paying careful attention to detail. Blending styles beautifully, she has created a unique atmosphere in each one.

The beautiful harmony of classic and contemporary, materials from old Norman homes, old style wood fittings and designer fabrics conjure up a warm and cosy atmosphere.

Spacious and luminous, most of the rooms afford an estuary view. The Pressoir rooms also boast a balcony from which to admire the panorama. Heirloom furniture and decorative items picked up at flea markets by the owner, chandeliers and Venetian crystal sconces all blend in beautifully with Pierre Frey and Manuel Canovas fabrics.

Two "Signature" rooms tell a wonderful account of the place: room 22 was Claude Monet's favourite when staying in Honfleur. The painter loved to work there, depicting and delighting in the views of spectacular Norman skies overhanging the estuary, bathed in beautiful light.

Jean-Baptiste Corot preferred room 19, a cosy nook and haven of peace, ideal for romantic getaways. Conducive to lovely moments contemplating the Seine and the sunset while appreciating the thoughtful hospitality.



## *les impressionnistes* RESTAURANT

Reminiscent of an old-fashioned inn with beams across the ceiling, a huge fireplace and Impressionist works on the walls to set the scene. The warm and cosy atmosphere in the gastronomic restaurant serves as a reminder of its history.

The menu is now designed by a 2-star chef having earned the title Meilleur Ouvrier de France: Jacques Maximin. This heavyweight in French gastronomy delights in serving food awash with the northern flavours of his childhood, with emphasis on seafood. Featuring local produce selected for its authenticity and harnessing traditional, savoir faire, his cuisine is bright and fresh. It is admirably served up by the Executive Chef of the Ferme, Matthieu Pouleur.

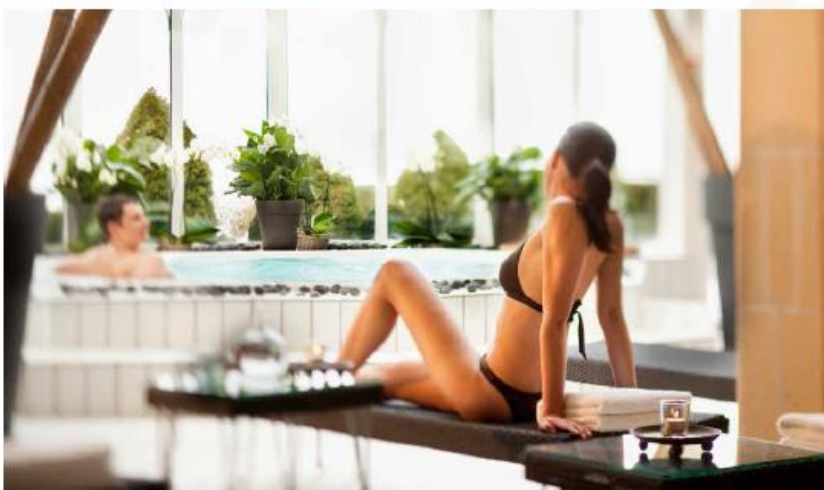
On the menu, Thomas Lenoir's organic oysters from Chausey island, leeks stuffed with shellfish, smashed buttery potato and Cotentin lobster smoked in fennel wood, served with carrot and grapefruit. Local specialities include the golden sautéed calf sweetbread, pumpkin from Mr and Mrs Hebert and Norman lamb, served with algae and buttered confit baby potatoes. Then there's salty butter caramel, hot soufflé, candied apples and sorbet calvados or crispy Guanaja to round the meal off. La Ferme Saint-Siméon also serves excellent beef reared on cider.



## LA BOUCANE BISTRO

In an authentic Norman cottage, the restaurant La Boucane niftily combines contemporary style with time-honoured building materials. The wood-fired oven in the dining room sets the stage for a meal brimming with personality.

The "Norman bistro" menu is simple with the accent of seafood such as Norman mussels en papillote, a dainty tart made with freshly marinated sardines or sole a la plancha. Plum tiramisu, red fruit soup or chocolate crème brûlée to round the meal off. Here too, the chef does full justice to organic local produce,



## THE SPA « LA FERME DE BIEN-ÊTRE »

Discreetly nestling between the heated pool, sun beds, Turkish baths and Jacuzzis, the spa provides a gentle interlude and a unique sensorial experience.

Enjoy organic beauty care, according to season.

The Clé des Champs brand provides beauty care tailored to each season, based on a concept inspired by traditional energy-based medicine, focusing on a particular organ each season. So you're pampered with beauty products containing poppy in spring, raspberry in summer, chestnut in autumn and pumpkin and honey in the winter.

The signature beauty care using Norman apples from the proprietary orchard has been specially designed for La Ferme Saint-Siméon and offers a chance to take a break and pamper yourself. All spa beauty care treatments are tailor-made according to guests' needs. The only aim is to relax.

For a spur-of-the-moment weekend, a romantic getaway or well-being weekend, indulge in the charm of La Ferme Saint-Siméon and the unique experience it offers.

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## PRACTICAL INFORMATION

### RELAIS & CHÂTEAUX \*\*\*\*\*

Open all year round, la Ferme Saint-Siméon is part of the Relais & Châteaux network.

The **gastronomic restaurant « Les Impressionnistes »** is open every day for dinner and on Fridays, Saturdays and Sundays for lunch.

Our **bistro « La Boucane »** is open every day for lunch and dinner.

The **SPA « La Ferme de Bien-Être »** offers a large indoor infinity pool, Jacuzzi, sauna and Turkish bath and a fitness room.

### ROOMS & RATES

**Standard** from €195 to €400

**Supérieure** from €235 to €520

**Luxe** from €410 to €620

**Junior Suite** from €610 to €910

**Suite** from €810 to €1 600

**Buffet breakfast** : 37 € per person

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