

GOURMET HARMONY 55

MISE EN BOUCHE



HOMEMADE DUCK LIVER, GINGERBREAD CRUMBS,
MARMALADE WITH DRIED FRUIT

LOBSTER BURRATA, MANGO CHUTNEY, VANILLA OIL

NINE OYSTERS FROM OUR COASTS SERVED ON ICE

SHEPARD'S PIE, WITH DUCK GIBBLETS ROUEN STYLE

RED TUNA AND GAMBAS, COCONUT MILK AND LIME



VEAL SWEETBREADS, COATED WITH CEPE MUSHROOMS DUST

VEAL T. BONE, SAGE AND HORSE RADISH

BEEF FILLET, SHALLOTS AND SICHUAN PEPPER

SCALLOPS WITH LEEKS AND COMBAWA LEMON

ROAST SEA BASS, PEANUTS AND GALANGA



THE 21 CHEESES TRAY SELECTED BY LA COURONNE



CHOOSE YOUR DESSERT
FROM THE SAVOURS & SWEETS



DÉJEUNER SUR L'HERBE 27
(THIS MENU IS ONLY SERVED FOR LUNCH)

THIS MENU CHANGES EVERY MONTH

PLEASE LOOK AT THE FLYER ON YOUR TABLE & CHOOSE FROM TWO STARTERS,
TWO MAIN COURSES, A SWEET OR A COFFEE WITH PETITS FOURS

SEE OUR SELECTION OF WINE BY THE GLASS

LA COURONNE 1345

THE CHIEF, VINCENT TAILLEFER, AND HIS BRIGADE OFFER YOU

IMPRESSIONNIST FLAVOURS 38

DUCK LIVER FOIE GRAS, FRUIT CHUTNEY,
BACON CAKE

LEAVES OF PUFFED RICE WITH SQUID INK,
WHELKS AND SHRIMPS, TAMARA CREAM

SIX OYSTERS FROM OUR COASTS, SERVED ON ICE
SWEETS STUFFED WITH SNAILS,
GREEN BUTTER AND CHICORY

CHICK PEA GAUFRETTE, SMOKED HAM, CREAM CHEESE



KADAIF OF CHAMP END OF LOIN, GRATINATED SALSIFY

RABBIT GLAZED WITH YAKITORI,
CERIAL RISOTTO

HAKE PANFRIED, SEAWEED BUTTER

GRILLED RIB OF BEEF FROM NORMANDY, (2 PERS, SUPP 5)
DARPHIN OF POTATOES

SQUID WITH GARLIC HERBS,
MASHED POTATOES WITH SAFFRON



THE CHEESE TRAY OF OUR RÉGION



CHOOSE YOUR DESSERT FROM THE SAVOURS AND SWEETS

FOR 52

THIS MENU MAY BE SERVED WITH HALF BOTTLE OF
CHÂTEAU LAUNAY BLANC (ENTRE DEUX MERS)
CHÂTEAU SAINT-JULIEN ROSÉ (CÔTES DE PROVENCE)
CHÂTEAU MAINE PASCAUD (PREMIÈRES CÔTES DE BORDEAUX)

SAVOURS & SWEETS 13

SOUFFLÉ NORMANDY STYLE OR GRAND-MARNIER
+5€ FOR THE IMPRESSIONNIST MENU (SPECIALITY)

HARMONY OF FINE CHOCOLATES

THIN APPLE TART,
VANILLA CREAM (SPECIALITY)

THE GENUINE VANILLA MILLEFEUILLE

BISCUIT WITH PEARS, DRIED FRUIT,
Caramel Ice Cream

ICE CREAM AND WATER ICE
WITH SEASONAL FRUITS

LEMON SURPRISE
WITH SESAME AND PUFFED RICE

TODAY'S DESSERT



STARTERS

OYSTERS FROM LA MANCHE THE SIX 18 THE TWELVE 34

OUR OWN SMOKED SALMON 22

PAN FRIED DUCK LIVER ESCALOPE WITH FIGS AND GRILLED HAZELNUTS 28

LA COURONNE'S DUCK LIVER FOIE GRAS, WARM TOASTS 28

FINE BELLOTA HAM AND SIDE SALAD 15

SHEEP TROTTERS IN CRISPY PASTRY, FRESH TOMATOES DRESSING 15

LOBSTER SALAD, CARAMELISED CIDER DRESSING 40

SCALLOP AND GAMBAS SALAD, SPICE DRESSING 28

FISHES

LARGE DOVER SOLE, GRILLED OR MEUNIÈRE 45

CHUNK OF TURBOT, DUTCH BUTTER SAUCE 45

LOBSTER STEW PREPARED WITH BURGUNDY, CHABLIS WINE 48

SEA BASS AND TURBOT, LOBSTER SAUCE 34

GRILLED LOBSTER (500 G), VIRGIN OLIVE OIL 45

SCALLOPS CHOICE OF THE DAY 30

THE COURONNE'S SPECIALITIES

THE GENUINE SQUIZED DUCK «A LA ROUENNAISE» 56 PER PERSON
(2 SERVICES – FOR 2 PERSONS)

GRILLED RIB OF BEEF FROM NORMANDY 32 PER PERSON
BÉARNAISE SAUCE (FOR 2 PERSONS)

FRENCH BEEF FILLET STEAK, WARM DUCK LIVER FOIE GRAS 36

VEAL SIRLOIN, WILD MUSHROOM CREAM SAUCE 40

VEAL KIDNEYS AND SWEETBREADS WITH TANDOORI 40

THE 21 CHEESES TRAY SELECTED BY LA COURONNE 16

Net prices in Euros - Service 15 % on H.T included