

In recognition of this memorable evening, La Couronne has dedicated a special menu, retracing the exact delights that Julia Child savored on her first visit. Carefully curated and crafted with dedication, this menu allows guests to relive the same feast that captivated the palate of one of the most influential chefs of the 20th century."



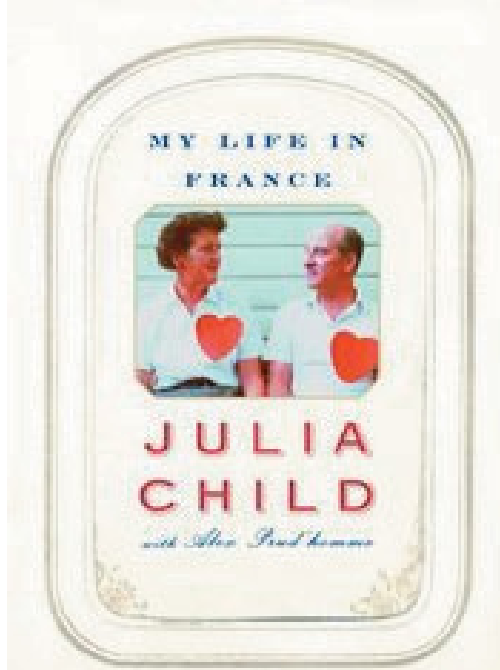
LA COURONNE

1345

La Plus Vieille Auberge de France  
31, Place du Vieux Marché 76000 Rouen France  
Reservations : 02 35 71 40 90 ou en ligne  
[www.lacouronne-rouen.fr](http://www.lacouronne-rouen.fr)

## La Couronne célèbre JULIA CHILD





WE BEGAN OUR LUNCH WITH HALF-DOZEN OYSTERS ON THE HALF-SHELL. THE OYSTERS WERE SERVED WITH ROUND PAIN DE SEIGLE, A PALE RYE BREAD, WITH A SPREAD OF UNSALTED BUTTER.

ROUEN IS FAMOUS FOR ITS DUCK DISHES, BUT AFTER CONSULTING THE WAITER PAUL DECIDED TO ORDER SOLE MEUNIÈRE. IT ARRIVED WHOLE :

A LARGE, FLAT DOVER SOLE THAT WAS PERFECTLY BROWNED IN A SPUTTERING BUTTER SAUCE WITH A SPRINKLING OF CHOPPED PARSLEY ON TOP. THE WAITER CAREFULLY PLACED THE PLATTER IN FRONT OF US, STEPPED BACK, AND SAID :  
« BON APPÉTIT! »

I CLOSED MY EYES AND INHALED THE RISING PERFUME. THEN I LIFTED A FORKFUL OF FISH IN MY MOUTH, TOOK A BITE, AND CHEWED SLOWLY. THE FLESH OF THE SOLE WAS DELICATE, WITH A LIGHT BUT DISTINCT TASTE OF THE OCEAN THAT BLENDED MARVELOUSLY WITH THE BROWNED BUTTER. I CHEWED SLOWLY AND SWALLOWED. IT WAS A MORSEL OF PERFECTION.

AT « LA COURONNE » I EXPERIENCED FISH, AND A DINING EXPERIENCE, OF A HIGHER ORDER THAN ANY I'D EVER HAD BEFORE.

ALONG WITH OUR MEAL, WE HAPPILY DOWNED A WHOLE BOTTLE OF POUILLY-FUMÉ, A WONDERFUL CRISP WHITE WINE FROM THE LOIRE VALLEY. ANOTHER REVELATION !

THEN CAME SALADE VERTE LACED WITH LIGHTLY ACIDIC VINAIGRETTE. WE FOLLOWED OUR MEAL WITH LEISURELY DESSERT OF FROMAGE BLANC, AND ENDED WITH A STRONG, DARK CAFÉ FILTRE.

OUR FIRST LUNCH TOGETHER IN FRANCE HAD BEEN ABSOLUTE PERFECTION. IT WAS THE MOST EXCITING MEAL OF MY LIFE. »

## JULIA CHILD'S MENU IN LA COURONNE

68 EUROS

SIX BELLES HUITRES DE SAINT-VAAST  
SIX OYSTERS FROM SAINT-VAAST ON THE HALF SHELL



BELLE SOLE MEUNIÈRE  
DOVER SOLE



SALADE VERTE  
GREEN SALAD



SOUFFLÉ NORMAND



CAFÉ ET SES MIGNARDISES  
COFFEE WITH PETITS FOURS

Two Julia Child Menus accompanied by a bottle of Pouilly-Fumé,  
Domaine Tinel-Blondelet, L'Arrêt Buffate, Loire Valley Wine

184 EUROS