

GOURMET HARMONY

65 €

MISE EN BOUCHE



NINE OYSTERS FROM OUR COAST
Served on Ice

HOMEMADE FOIE GRAS,
Apricots & Nuts

CRUSTY LOBSTER & GAMBAS ARANCINI,
Infusion of Spices

STUFFED SNAILS,
Sweet Garlic & Parsley Broth



FRESH SCALLOPS,
Cream of Sunchoke & Chestnuts

FRENCH BEEF TENDERLOIN, PEPPER SAUCE,
Truffle Flavoured Dauphine Potatoes

SEA BASS IN A HAZELNUT CRUST,
Panned with Smoked Celery

LOIN OF LAMB, TARRAGON SAUCE,
Polenta & Dried Tomatoes



THE LARGE CHEESES TRAY SELECTED BY LA COURONNE



CHOOSE YOUR DESSERT
FROM THE SAVOURS & SWEETS



NORMANDY ON THE PLATE

29 €

THIS MENU IS NOT SERVED IN THE EVENING AS SUNDAY LUNCH
& PUBLIC HOLIDAY

THIS MENU CHANGES EVERY MONTH

CHOOSE FROM TWO STARTERS,
TWO MAIN COURSES,
A SWEET OR A COFFEE WITH PETITS FOURS

SEE OUR SELECTION OF WINE BY GLASS

LA COURONNE¹³⁴⁵

THE CHIEF VINCENT TAILLEFER & HIS BRIGADE OFFER YOU

SAVEURS IMPRESSIONNISTES

45 €

SIX OYSTERS FROM OUR COAST
Served on Ice

DUCK LIVER FOIE GRAS
with Bacon Cake

CRAYFISH & PRAWNS WITH CORIANDER,
Buckwheat Shell

SQUASH HUMMUS IN PASTRY,
Goats Cheese & Pancetta



CRUSTY FARMHOUSE GUINEA FOWL,
Cream of Sweetcorns

Snacked Cod,
Lemon and Thyme Dressing

GRILLED RIB OF BEEF
Gratin Dauphinois (FOR 2 PAX – SUPPL 6 €/PAX)

SEA BREAM MEUNIÈRE,
Squid Risotto

BRAISED PORK CHEEKS IN CIDER,
Mashed Parsnips



THE CHEESE TRAY OF OUR REGION



CHOOSE YOUR DESSERT FROM THE SAVOURS & SWEETS

FOR 59 €

THIS MENU MAY BE SERVED WITH HALF BOTTLE OF
CHÂTEAU MAINE PASCAUD ROUGE (PREMIÈRE CÔTES DE BORDEAUX)
CHÂTEAU LA ROSE BELLEVUE BLANC (BLAYE - GRAND VIN DE BORDEAUX)
CHÂTEAU SAINT-JULIEN ROSÉ (CÔTE DE PROVENCE)

SAVOURS & SWEETS 15 €

SOUFFLÉ NORMANDY STYLE OR GRAND MARNIER
+5 € For the Impressionist Menu (Speciality)

HARMONY OF FINE CHOCOLATES

ICE CREAM AND SORBET
with Seasonal Fruits

ROASTED PINEAPPLE,
Vanilla Rice Pudding, Coconut Shell

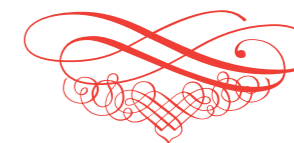
THIN APPLE TART, Vanilla Cream
(Speciality)

THE GENUINE VANILLA MILLEFEUILLE

PISTACHIO CAKE,
Orange Marmelade, Chocolate
& Verbena Ganache

MANGO MARINADE
Almond Biscuit & Ricotta

TODAY'S DESSERT



STARTERS

OYSTERS FROM LA MANCHE LES 6 18 € , LES 12 34 €

PAN FRIED SLICES OF DUCK FOIE GRAS, Pommeau Dressing 36 €

LA COURONNE'S DUCK LIVER FOIE GRAS, Warm Toasts 36 €

SCALLOPS AND GAMBAS SALAD, Pad Thai Sauce 34 €

FINE BELLOTA HAM & Side Salad 26 €

SHEEP TROTTERS IN CRISPY PASTRY, Fresh Tomatoes Dressing 26 €

BURRATA AND LOBSTER SALAD, Emulsion of Curry & Apples 60 €

FISHES

LARGE DOVER SOLE (400/600gr), Grilled or Meunière 54 €

STUFFED SEA BREAM WITH SCALLOPS, Cream of Lobster 40 €

CHUNK OF TURBOT, Dutch Butter Sauce 48 €

LOBSTER STEW, Prepared with Champagne 60 €

SCALLOPS OF THE DAY 38 €

GRILLED LOBSTER (400/500g), Virgin Olive Oil 60 €

THE COURONNE'S SPECIALITIES

THE GENUINE SQUIZED DUCK « À LA ROUENNAISE » 75 € per pers.
(Two Services - For Two Guests)

GRILLED RIB OF BEEF FROM NORMANDY, Béarnaise Sauce 38 € per pers.
(For Two Guests)

FRENCH BEEF TENDERLOIN with Warm Duck Foie Gras 49 €

VEAL SWEETBREADS BROWNEED in Jura's Vin Jaune 46 €

CRUSTY ROASTED LAMB, Fresh Herbs 45 €

THE CHEF'S VEGETARIAN PLATE 27 €

THE CHEESES TRAY SELECTED BY LA COURONNE 20 €