

## GOURMET HARMONY

65 €

MISE EN BOUCHE



NINE OYSTERS FROM OUR COAST  
Served on Ice

HOMEMADE FOIE GRAS  
Lemon Marmelade, White Balsamic Vinegar

SNAILS ARANCINI  
Red Wine Saps & Bacon Chips

PRAWN CARPACCIO WITH LOBSTER MARINADE  
Lime, Celery Guacamole & Coriander



CRUSTY VEAL SWEETBREADS & KIDNEYS  
Creamy Sage Sauce

PANNED TURBOT WITH SORREL  
Asparagus Risotto

ROASTED DUCKLING & FOIE GRAS  
Apple & Honey Gravy

JOHN DORRY STRIPS  
with Orange Butter, Safron & Salsifys



THE LARGE CHEESES TRAY SELECTED BY LA COURONNE



CHOOSE YOUR DESSERT  
FROM THE SAVOURS & SWEETS



## NORMANDY DELIGHTS

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 COURONNE 1345

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

SLICED OCTOPUS WITH BASIL  
Cherry Tomatoes Tartar & Emulsion

SMALL WRAPPED HAM HODGEPODGES  
Seasonal Vegetables Ribbons



PANNED QUAID FILLETS WITH CIDER DRESSING  
Grape Bread Pudding

SNACKED POLLOCK FILLET WITH SCHRIMPS  
Almonds and Coconut Curry Broth

GRILLED RIB OF BEEF  
(SERVES TWO, + 7 € PER PERS)

Roasted Sea Trout  
Estragon & Lemon Pesto, Buttered Cress

SLOWLY COOKED PRESERVED PORK TONGUE & CHEST  
Mild Spiced Butter



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 Impressionnist Menu (Speciality)

HARMONY OF FINE CHOCOLATES

ICE CREAM AND SORBET  
with Seasonal Fruits

RHUBARB & WHITE CHOCOLATE MAKIS,  
Green Tea Powder

THIN APPLE TART, Vanilla Cream  
(Speciality)

THE GENUINE VANILLA MILLEFEUILLE

RASPBERRY MOUSSE TROPÉZIENNE CAKE

UPSIDE DOWN FRUIT TART  
Caramelized with Rosemary  
& Homemade Yoghurt

TODAY'S DESSERT



## STARTERS

OYSTERS FROM OUR COASTS 6 PIECES 18 € , 12 PIECES 34 €

PANFRIED SLICES OF DUCK FOIE GRAS, Orange & Gingerbread 36 €

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

LOBSTER BURRATA, OLIVE OIL & LIME 60 €

PREMIUM BELLOTA HAM & Side Salad 26 €

SHEEP TROTTERS IN CRISPY PASTRY, Fresh Tomatoes Dressing 26 €

SCHRIMPS & PRAWNS SALAD, Lemongrass & Ginger 34 €

## FISHES

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

TURBOT & JOHN DORRY, Prawns Emulsion 40 €

CHUNK OF TURBOT, Dutch Butter Sauce 48 €

LOBSTER STEW, Prepared with Champagne 60 €

PANNED JOHN DORRY, BORDELAISE SAUCE WITH BLACK BALSAMIC 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 40 € per pers.  
(For Two Guests)

FRENCH BEEF TENDERLOIN with Warm Duck Foie Gras 49 €

VEAL SWEETBREADS BROWNEED in Jura's Vin Jaune 46 €

ROASTED DUCK FILLETS WITH POMMEAU, Anna Potatoes 45 €

THE CHEF'S VEGETARIAN PLATE 27 €

THE CHEESES TRAY SELECTED BY LA COURONNE 20 €