

GOURMET HARMONY

65 €

MISE EN BOUCHE



NINE OYSTERS FROM OUR COAST
Served on Ice

SPICED FOIE GRAS
Apples & Curry

CRUSTY SWEETBREAD & VEAL TROTTER,
White Balsamic Dressing

MARINATED LOBSTER & GAMBAS WITH VANILLA,
Buckwheat Shell



TURBOT PICCATA, CRAYFISH PIE
Cream of Dried Tomatoes

HONEY & SOYA COATED PIGEON,
Buttered Sweetcorn Mouseline

ROASTED MONKFISH, PIQUILLOS COULIS,
Stuffed Grilled Eggplants

BEEF TENDERLOIN, YAKITORI & PASSION DRESSING,
Mushroom Gnocchiss



THE 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 COURONNE 1345

THE CHIEF VINCENT TAILLEFER & HIS BRIGADE OFFER YOU

IMPRESSIONNIST FLAVOURS

45 €

SIX OYSTERS FROM OUR COAST
Served on Ice

DUCK LIVER FOIE GRAS
with Bacon Cake

SALMON GRAVLAX
Sushi Rice Patchwork, Ginger & Lemon

PARMESAN PANNA COTTA,
Matured Ham & Tomatoes Tartar

STUFFED CAPON SUPREME
Ceps Creamy Emulsion

SNACKED SEABASS FILET
Hummus Mouseline, Gratinated Olives

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

BACK OF POLLACK WITH BASIL
Feta Cream

VEAL RIB, HAZELNUT BUTTER,
Mushroom Lasagna

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 (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

HOMEMADE RHUBARB CRUMBLE,
Mascarpone Mousse

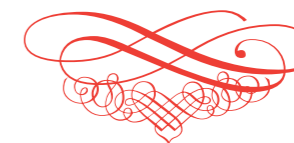
THIN APPLE TART, Vanilla Cream
(Speciality)

THE GENUINE VANILLA MILLEFEUILLE

ICED LEMON CAKE,
Green Tea Mousse

ROASTED PEACHES IN PUFF PASTRY
with Bénédictine Liqueur

TODAY'S DESSERT



STARTERS

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

PANFRIED SLICES OF DUCK FOIE GRAS, Kumquats, Apple Tempura 36 €

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

LOBSTER BURRATA, Citrus & Saffron Dressing 60 €

FINE BELLOTA HAM & Side Salad 26 €

SHEEP TROTTERS IN CRISPY PASTRY, Fresh Tomatoes Dressing 26 €

KING PRAWN & SCAMPI SALAD, Pad Thai Sauce 34 €

FISHES

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

CATCH OF THE DAY 36 €

CHUNK OF TURBOT, Dutch Butter Sauce 48 €

LOBSTER STEW, Prepared with Champagne 60 €

DUO OF SEA BASS & MONKFISH STEAMED in Bouillabaisse Sauce 37 €

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

THE COURONNE'S SPECIALITIES

THE GENUINE SQUIZED DUCK « À LA ROUENNAISE » 72 € 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 €

ROASTED DUCK FILETS WITH CIDER, Anna Potatoes 45 €

THE CHEF'S VEGETARIAN PLATE 27 €

THE CHEESES TRAY SELECTED BY LA COURONNE 20 €