

## GOURMET HARMONY

59 €

MISE EN BOUCHE



DUCK FOIE GRAS  
with Hazelnuts and Figs

KING PRAWN & LOBSTER MAKI  
Infused with Yuzu & Coconut Milk

NINE OYSTERS FROM OUR COAST  
Served on Ice

SMOKY SNAIL STEW  
Chestnut Emulsion



SNACKED SCALLOPS  
Truffle Cream

FRENCH BEEF TENDERLOIN  
Java Pepper, Mushroom Lasagna

ROASTED MONKFISH ON THE BONE  
with Wine Jus, Celeriac Mouseline

FARMER'S CHICKEN SUPREME STUFFED  
with Sweetbreads, Pumpkin French Toast



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

42 €

DUCK LIVER FOIE GRAS  
with Bacon Cake

MARINATED OCTOPUS TOSTADA  
Sun-Dried, Tomato Cream

SIX OYSTERS FROM OUR COAST  
Served on Ice

CRISPY CONFIT DUCK RISOTTO  
Walnut Emulsion



GUINEA FOWL CRISP  
Cider and Summer Savory Jus

THIN STRIPS OF JOHN DORRY  
Cep Emulsion

TARRAGON-CRUSTED ROAST LAMB  
Short Pearl Jus

GRILLED RIB OF BEEF FROM NORMANDY  
Darphin of Potatoes (2 PERS – SUP 6€ PER PERS)

SNACKED STUFFED HAKE FILLET WITH SQUID  
Lobster Infusion



THE CHEESE TRAY OF OUR REGION



CHOOSE YOUR DESSERT FROM THE SAVOURS & SWEETS

**FOR 56 €**

**THIS MENU MAY BE SERVED WITH HALF BOTTLE OF**

CHÂTEAU MAINE PASCAUD (PREMIÈRE CÔTES DE BORDEAU)  
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

STRACCIATELLA OF PINEAPPLE  
& Roasted Coconut

THIN APPLE TART, VANILLA CREAM  
(Speciality)

THE GENUINE VANILLA MILLEFEUILLE

LEMON RICOTTA BISCUIT,  
Citrus Cream & French Meringue

PISTACHIO CREME BRÛLÉE, PRALINE CHIPS

TODAY'S DESSERT



## STARTERS

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

OUR OWN SMOKED SALMON 23 €

SLICES OF DUCK LIVER FOIE GRAS PAINFRIED with Pommeau 34 €

LA COURONNE'S DUCK LIVER FOIE GRAS, Warm Toasts 34 €

FINE BELLOTA HAM & Side Salad 22 €

SHEEP TROTTERS IN CRISPY PASTRY, Fresh Tomatoes Dressing 22 €

LOBSTER BURRATA Lemongrass Emulsion 48 €

GAMBAS AND LANGOUSTINE Salad with Thai Dressing 32 €

## FISHES

LARGE DOVER SOLE (400/600g), Grilled or Meunière 50 €

SCALLOPS OF THE DAY 36 €

CHUNK OF TURBOT, Dutch Butter Sauce 48 €

LOBSTER STEW Prepared with Champagne 52 €

DUO OF MONKFISH AND JOHN DORY with Sorrel 36 €

GRILLED LOBSTER (400/500g), Virgin Olive Oil 52 €

## THE COURONNE'S SPECIALITIES

THE GENUINE SQUIZED DUCK « À LA ROUENNAISE »  
(Two Services - For Two Pers) 62 € PER PERS.

GRILLED RIB OF BEEF FROM NORMANDY,  
Béarnaise Sauce (For Two Pers) 35 € PER PERS.

FRENCH CHATEAUBRIAND with Duck Liver Foie Gras 39 €

VEAL SWEETBREADS RISSOLDED in Vin Jaune 42 €

LAMB LOIN GARLIC PARSLEY CRUST 42 €

THE CHEF'S VEGETARIAN PLATE 27 €

THE CHEESES TRAY SELECTED BY LA COURONNE 18 €