



LA COURONNE

ROUEN

LA PLUS VIEILLE AUBERGE DE FRANCE

1345



Welcome to The Oldest Inn in France.

Six prestigious meeting rooms and lounges are available to accommodate from 10 to 220 business associates, every day for lunch or dinner. Our Events Team will assist you throughout the planning and execution of your corporate event and will present various packages.

For a midday option, we offer Lunch "Normandie dans l'assiette" at a rate of 29 euros.

We also offer negotiated meals, including branded aperitifs, wines, and coffee, all at no additional cost.

Additional complimentary services include:

The provision of meeting rooms with a white screen, flip chart, and WIFI.

Elegant flower centerpieces on the tables.

Printing of personalized menus upon request.

Réservations et contact

02 35 71 40 90

contact@lacouronne-rouen.f

Our

STORY



The Couronne Inn, located in Rouen, is an iconic establishment that has etched its name in the history of French cuisine. Founded in 1345, it proudly claims the title of the oldest inn in France. This historic venue has been a meeting place for personalities across the centuries.

Eminent writers like Gustave Flaubert sought inspiration and solace within its walls. The rich ambiance and exquisite cuisine also drew creative minds such as Salvador Dali, whose presence added an artistic touch to the inn's fame.

In 1854, during a stopover in Rouen with his steam yacht North Star, American magnate Cornelius Vanderbilt, captivated by the city's history, made his way to the Place de la Pucelle, where Joan of Arc was burned in 1341. Following this historic moment, Vanderbilt discovered La Couronne, a house considered one of the oldest, and shared his wonder: "We were all eager to find our way to the Place de la Pucelle, and here, turning aside from it, we found a house regarded as one of the oldest: La Couronne!"

The inn has preserved its ancient charm while adapting to contemporary culinary trends. Today, it remains a privileged place for enthusiasts of French cuisine and history buffs, thus perpetuating its centuries-old heritage.

Our

HEAD CHEF



For three decades, La Couronne has had the privilege of welcoming the distinguished chef Vincent Taillefer to its team. A true virtuoso of French cuisine, he embodies the gastronomic soul of our institution.

Chef Taillefer is more than just a cook; he is the guardian of La Couronne's culinary traditions, precision-mastering the classics of the house. Each dish is a declaration of love for authenticity, a celebration of the flavors that have made La Couronne famous.

Skillfully marrying the rich heritage of La Couronne with a contemporary touch, he transforms each plate into a modern story while honoring ancient traditions.

His passion for local and seasonal products is evident in every bite. Chef Taillefer has established privileged relationships with local producers, ensuring that every ingredient that enters his kitchen is of exceptional quality. His commitment to sustainable and responsible cooking permeates every aspect of his art.

But the success of La Couronne doesn't solely rest on the chef's shoulders. It is a dedicated team working in harmony to create an exceptional culinary experience. Each member brings their passion, creativity, and expertise, contributing to making La Couronne a place where innovation and outstanding service are the norm.

La Normandie dans l'Assiette

Normandy on the Plate

29 €

This menu is not served in the evening and on Sunday lunch,
as well as on public holidays.

A delightful 3-course culinary
journey inspired by the Chef's
creativity and seasonal
ingredients

For €43

Menu: Normandy on the Plate
A Glass of Wine, Half a Bottle of Mineral
Water, Coffee with Sweet Treats

Impressionist Flavours 42 €

Duck liver foie gras with bacon cake

Crispy Smoked Duck risotto , walnut Emulsion

Six Oysters from Our Coast Served on Ice

Marinated Octopus Tostada, Sun-Dried Tomato Cream



Guinea Fowl Crisp, Cider and Summer Savory Jus

Thin Strips of John Dorry , Cep Emulsion

Snacked Stuffed Hake Fillet with Squid, Lobster Infusion

Tarragon-Crusted Roast Lamb, Short Pearl Jus

Grilled Rib of Beef, Darphin of Potatoes (For 2 pax – suppl 6 €/pax)



The Cheese Tray of Our Region



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

Soufflé Normandy Style or Grand-Marnier (spéciality – supp 5 €)

Stracciatella of Pineapple and Roasted Coconut

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Lemon Ricotta Biscuit, Citrus Cream, and French Meringue

Pistachio creme brulée , praline chips



For €56

Impressionist Flavors Served with a ½ Bottle of Wine

Château Canteloudette (Bordeaux Blanc),

Saint-Roch (Côtes de Provence Rosé),

Château Lapourcaud-Bellevue (Bordeaux Rouge Supérieur)"

Impressionnist Flavours 67 €

Duck liver foie gras with bacon cake

Crispy Smoked Duck risotto , walnut Emulsion

Six Oysters from Our Coast Served on Ice

Marinated Octopus Tostada, Sun-Dried Tomato Cream



Guinea Fowl Crisp, Cider and Summer Savory Jus

Thin Strips of John Dorry , Cep Emulsion

Snacked Stuffed Hake Fillet with Squid, Lobster Infusion

Tarragon-Crusted Roast Lamb, Short Pearl Jus

Grilled Rib of Beef, Darphin of Potatoes (For 2 pax – suppl 6 €/pax)



The Cheese Tray of Our Region



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

Soufflé Normandy Style or Grand-Marnier (spéciality – supp 5 €)

Stracciatella of Pineapple and Roasted Coconut

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Lemon Ricotta Biscuit, Citrus Cream, and French Meringue

Pistachio creme brulée , praline chips



Kir Burgundy wine and Amuse bouche ½ Bottle of Wine
½ Bottle of Mineral Water, Coffee and Sweet Treats"

Impressionnist Flavours 72€

Duck liver foie gras with bacon cake
Crispy Smoked Duck risotto , walnut Emulsion
Six Oysters from Our Coast Served on Ice
Marinated Octopus Tostada, Sun-Dried Tomato Cream



Guinea Fowl Crisp, Cider and Summer Savory Jus
Thin Strips of John Dorry , Cep Emulsion
Snacked Stuffed Hake Fillet with Squid, Lobster Infusion
Tarragon-Crusted Roast Lamb, Short Pearl Jus
Grilled Rib of Beef, Darphin of Potatoes (For 2 pax – suppl 6 €/pax)



The Cheese Tray of Our Region



Thin Apple Tart, Vanilla Cream (speciality)
The Genuine Vanilla Millefeuille
Soufflé Normandy Style or Grand-Marnier (spéciality – supp 5 €)
Stracciatella of Pineapple and Roasted Coconut
Harmony of Fine Chocolates
Ice Cream and Sorbet with Seasonal Fruits
Lemon Ricotta Biscuit, Citrus Cream, and French Meringue
Pistachio creme brulée , praline chips



Champagne cocktail and Amuse bouche ½ Bottle of Wine
½ Bottle of Mineral Water, Coffee and Sweet Treats

Gourmet Harmony 59 €

Duck Foie Gras with Hazelnuts and Figs

King Prawn and Lobster Maki Infused with Yuzu and Coconut Milk

Nine Oysters From Our Coasts, Served On Ice

Smoky Snail Stew, Chestnut Emulsion



French Beef Tenderloin , Java Pepper , Mushroom Lasagna

Snacked Scallops, Truffle Cream

Farmer's Chicken Supreme Stuffed with Sweetbreads, Pumpkin French Toast

Roasted Monkfish on the Bone with Wine Jus, Celeriac Mousseline



The Cheeses Tray Selected by La Couronne



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

Soufflé Normandy Style or Grand-Marnier

Stracciatella of Pineapple and Roasted Coconut

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Lemon Ricotta Biscuit, Citrus Cream, and French Meringue

Pistachio creme brulée , praline chips

Gourmet Harmony 84 €

Duck Foie Gras with Hazelnuts and Figs

King Prawn and Lobster Maki Infused with Yuzu and Coconut Milk

Nine Oysters From Our Coasts, Served On Ice

Smoky Snail Stew, Chestnut Emulsion



French Beef Tenderloin , Java Pepper , Mushroom Lasagna

Snacked Scallops, Truffle Cream

Farmer's Chicken Supreme Stuffed with Sweetbreads, Pumpkin French Toast

Roasted Monkfish on the Bone with Wine Jus, Celeriac Mousseline



The Cheeses Tray Selected by La Couronne



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

Soufflé Normandy Style or Grand-Marnier

Stracciatella of Pineapple and Roasted Coconut

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Lemon Ricotta Biscuit, Citrus Cream, and French Meringue

Pistachio creme brulée , praline chips

Kir Burgundy wine and Amuse bouche ½ Bottle of Wine

½ Bottle of Mineral Water, Coffee and Sweet Treats

Gourmet Harmony 89 €

Duck Foie Gras with Hazelnuts and Figs

King Prawn and Lobster Maki Infused with Yuzu and Coconut Milk

Nine Oysters From Our Coasts, Served On Ice

Smoky Snail Stew, Chestnut Emulsion



French Beef Tenderloin , Java Pepper , Mushroom Lasagna

Snacked Scallops, Truffle Cream

Farmer's Chicken Supreme Stuffed with Sweetbreads, Pumpkin French Toast

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Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Lemon Ricotta Biscuit, Citrus Cream, and French Meringue

Pistachio creme brulée , praline chips

Champagne cocktail and Amuse bouche ½ Bottle of Wine

½ Bottle of Mineral Water, Coffee and Sweet Treats


Prestige of la Couronne

83 €


Amuse Bouche




Warm Duck Foie Gras , on a Muscat-Infused Salad




Half-Lobster, Champagne Broth



Sorbet



Duck Fillets, Pommeau Sauce



The Grand Cheese Platter from La Couronne



Normandy Soufflé or Grand Marnier (specialty)



Coffee and Sweet Treats

JULIA CHILD



"The Memorable Encounter of Julia Child with La Couronne in Rouen

The culinary journey of Julia Child, the iconic American chef, was irrevocably transformed during a memorable evening at La Couronne, the restaurant. In

1948, Julia, then a newcomer to France, ventured into our historically rich establishment founded in 1345. It was here that she tasted the delicacies of French cuisine for the first time—an experience that would change her life and influence the course of global gastronomy.

La Couronne provided Julia with a sensory introduction to the exquisite flavors of French cuisine, an experience that ignited the flame of her passion for the culinary arts. This pivotal event marked the beginning of her quest to master French cooking, a journey that would culminate in the writing of her iconic book, "My Life in France."

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."

JULIA CHILD MENU

68 €

Six Fine Saint-Vasst Oysters



Dover Sole Meunière



Green Salad



Normandy Soufflé



Coffee and sweet treats

RECOMMENDATION of LA COURONNE

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

182 EURO



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31, Place du Vieux Marché 76000 Rouen France

Reservations : 02 35 71 40 90 ou en ligne

www.lacouronne-rouen.fr