



Welcome to The Oldest Inn in France.

Six prestigious meeting rooms and lounges are available to accommodate from 10 to 220 guests, everyday for lunch or dinner.

Our Events Team will assist you throughout the planning and execution of your corporate or family event and will present various packages to you. For a midday booking, our Lunch “Normandy Delights » is priced at only 29 euros. We also offer negotiated meals, including branded aperitifs, vintage wines, and coffee or teas.

Additional complimentary services include: The provision of meeting rooms with a white screen, flip charts, WIFI and elegant flower centerpieces on the tables. Printing of personalized menus is also possible upon request.

**Bookings § contact 02 35 71 40 90
e-mail : contact@lacouronne-rouen.fr**

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. Our historic venue has been a meeting place for personalities across 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 Pucele, where Joan of Arc was burnt at the stake in 1341.

Following this historic moment, Vanderbilt discovered La Couronne, a house considered by many as one of the oldest, and shared his wonder: "We were all eager to find our way to the Place de la Pucele, 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 alike, thus perpetuating its centuries-old heritage.

Our Head Chef :

For three decades, La Couronne has had the privilege of working with distinguished Head Chef Vincent Taillefert.

A true virtuoso of French cuisine, he embodies the gastronomic soul of our institution. Chef Taillefert is more than just a chef; 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 world famous.

Skillfully marrying the rich heritage of La Couronne with a contemporary touch, he transforms each and every plate into a modern story while honoring ancient traditions. His passion for local and seasonal products is evident in every bite.

Head Chef Taillefert 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 the story of 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.

Normandy Delights

29€

***This Menu is served for lunch, Monday to Saturday
Except on Bank Holidays***

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

Salmon Waffle, Fresh Cream & Calamondins

Or

Fresh Vegetables Soup (Gaspacho in the summer)

Or

Homemade Duck Terrine, Onion Chutney

⌘

Sliced Duck, with Pommeau Sauce

Or

Farmhouse Chicken, Cider Sauce

Or

Pollack Filet, Lemon & Ginger Dressing

⌘

Homemade Thin Apple Tart

Or

Classic Vanilla Millefeuille

Or

Gourmet Coffee

⌘

For 43€

Normandy Delights is served with
A Glass of wine, mineral water (50cl) and Coffee
with Sweet Treats.

Impressionnists Flavours

45€

Duck liver Foie Gras with Homemade bacon cake
Salmon Gravlax, Sushi Rice Patchwork, Ginger & Lemon
Six Oysters from Our Coast Served on Ice
Parmesan Panna Cotta, Matured Ham & Tomatoes Tartar



Stuffed Capon Supreme, Ceps Creamy Emulsion
Snacked Seabass Filet, Hummus Mousseline, Gratinated Olives
Veal Rib, Hazelnut butter, Mushroom Lasagna
Back of Pollack with Fresh Basil, Feta Cream
Whole Rib of Beef, Gratin Dauphinois (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 €)
Homemade Rhubarb Crumble, Mascarpone Mousse
Harmony of Fine Chocolates
Ice Cream and Sorbet with Seasonal Fruits
Roasted Peaches in Puff Pastry, with Bénédictine Liqueur
Iced Lemon Cake, Green Tea Mousse
Today's Dessert



Impressionnists Flavours

59€

Impressionnists Flavours served With ½ Bottle of Wine

Vin Château Canteloudette (Bordeaux Blanc)

Saint-Roch (Côtes de Provence Rosé)

Château Lapourcaud-Bellevue (Bordeaux Rouge)

Duck liver Foie Gras with Homemade bacon cake

Salmon Gravlax, Sushi Rice Patchwork, Ginger & Lemon

Six Oysters from Our Coast Served on Ice

Parmesan Panna Cotta, Matured Ham & Tomatoes Tartar



Stuffed Capon Supreme, Ceps Creamy Emulsion

Snacked Seabass Filet, Hummus Mousseline, Gratinated Olives

Veal Rib, Hazelnut butter, Mushroom Lasagna

Back of Pollack with Fresh Basil, Feta Cream

Whole Rib of Beef, Gratin Dauphinois (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 €)

Homemade Rhubarb Crumble, Mascarpone Mousse

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Roasted Peaches in Puff Pastry, with Bénédictine Liqueur

Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Impressionnists Flavours

70€

Impressionnists Flavours served With ½ Bottle of Wine

Burgundy Kir and Amuses Bouche,
Mineral Water (50cl)
Coffee and Sweet Treats

Duck liver Foie Gras with Homemade bacon cake
Salmon Gravlax, Sushi Rice Patchwork, Ginger & Lemon
Six Oysters from Our Coast Served on Ice
Parmesan Panna Cotta, Matured Ham & Tomatoes Tartar



Stuffed Capon Supreme, Ceps Creamy Emulsion
Snacked Seabass Filet, Hummus Mousseline, Gratinated Olives
Veal Rib, Hazelnut butter, Mushroom Lasagna
Back of Pollack with Fresh Basil, Feta Cream
Whole Rib of Beef, Gratin Dauphinois (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 €)
Homemade Rhubarb Crumble, Mascarpone Mousse
Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits
Roasted Peaches in Puff Pastry, with Bénédictine Liqueur
Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Impressionnist Flavours

75€

Impressionnists Flavours served With ½ Bottle of Wine

Champagne cocktail and Amuses Bouche,
Mineral Water (50cl)
Coffee and Sweet Treats

Duck liver Foie Gras with Homemade bacon cake

Salmon Gravlax, Sushi Rice Patchwork, Ginger & Lemon

Six Oysters from Our Coast Served on Ice

Parmesan Panna Cotta, Matured Ham & Tomatoes Tartar



Stuffed Capon Supreme, Ceps Creamy Emulsion

Snacked Seabass Filet, Hummus Mousseline, Gratinated Olives

Veal Rib, Hazelnut butter, Mushroom Lasagna

Back of Pollack with Fresh Basil, Feta Cream

Whole Rib of Beef, Gratin Dauphinois (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 (speciality – supp 5 €)

Homemade Rhubarb Crumble, Mascarpone Mousse

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Roasted Peaches in Puff Pastry, with Bénédictine Liqueur

Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Gourmet Harmony

65€

Mise en Bouche



Spiced Foie Gras, Apples & Curry
Marinated Lobster and Gambas with Vanilla
Nine Oysters From Our Coasts, Served On Ice
Crusty Sweetbreads & Veal Trotter, White Balsamic Vinegar



French Beef Tenderloin Yakitori & Passion Dressing, Mushroom
Gnocchis
Roasted Monkfish, Piquillos Coulis, Stuffed Grilled Eggplants
Honey & Soya Coated Pigeon, Buttered Sweetcorn Mousseline
Turbot Piccata, Crayfish Pie, Cream of Dried Tomatoes



The Cheese Tray, Selected by la Couronne



Thin Apple Tart, Vanilla Cream (speciality)
The Genuine Vanilla Millefeuille
Soufflé Normandy Style or Grand-Marnier (speciality – supp 5 €)
Homemade Rhubarb Crumble, Mascarpone Mousse
Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits
Roasted Peaches in Puff Pastry, with Bénédictine Liqueur
Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Gourmet Harmony 90€

Gourmet Harmony served With ½ Bottle of Wine

Burgundy Kir and Amuses Bouche,
Mineral Water (50cl)
Coffee and Sweet Treats

Mise en Bouche



Spiced Foie Gras, Apples & Curry
Marinated Lobster and Gambas with Vanilla
Nine Oysters From Our Coasts, Served On Ice
Crusty Sweetbreads & Veal Trotter, White Balsamic Vinegar



French Beef Tenderloin Yakitori & Passion Dressing, Mushroom
Gnocchis

Roasted Monkfish, Piquillos Coulis, Stuffed Grilled Eggplants
Honey & Soya Coated Pigeon, Buttered Sweetcorn Mousseline
Turbot Piccata, Crayfish Pie, Cream of Dried Tomatoes



The Cheese Tray, Selected by la Couronne



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

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

Homemade Rhubarb Crumble, Mascarpone Mousse

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Roasted Peaches in Puff Pastry, with Bénédictine Liqueur

Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Formule 95€

Gourmet Harmony served With ½ Bottle of Wine

Champagne Cocktail « La Couronne » and Amuses Bouche,
Mineral Water (50cl)
Coffee and Sweet Treats

Mise en Bouche



Spiced Foie Gras, Apples & Curry
Marinated Lobster and Gambas with Vanilla
Nine Oysters From Our Coasts, Served On Ice
Crusty Sweetbreads & Veal Trotter, White Balsamic Vinegar



French Beef Tenderloin Yakitori & Passion Dressing, Mushroom
Gnocchis

Roasted Monkfish, Piquillos Coulis, Stuffed Grilled Eggplants
Honey & Soya Coated Pigeon, Buttered Sweetcorn Mousseline
Turbot Piccata, Crayfish Pie, Cream of Dried Tomatoes



The Cheese Tray, Selected by la Couronne



Thin Apple Tart, Vanilla Cream (speciality)

The Genuine Vanilla Millefeuille

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

Homemade Rhubarb Crumble, Mascarpone Mousse

Harmony of Fine Chocolates

Ice Cream and Sorbet with Seasonal Fruits

Roasted Peaches in Puff Pastry, with Bénédictine Liqueur

Iced Lemon Cake, Green Tea Mousse

Today's Dessert



Le Prestige de la Couronne

83 €

Mise en Bouche



Warm Foie Gras
Muscat Perfumed Salad



Half Shelled Lobster
Cooked in Court-Bouillon of Champagne



Sorbet



Fillets of Duck, Pommeau Sauce



The Large Cheese Tray of La Couronne



Soufflé Normandy Style or with Grand-Marnier Liquor
(Speciality)



Coffee and Sweet Treats



**« 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."

Menu Julia Child

68 €

Six Fines Saint-Vaast Oysters



Dover Sole Meunière



Green Salad



Normandy Soufflé



Coffee and Sweet Treats



Recommendation of La Couronne

182 €



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

