



## JULIA CHILD'S MENU IN LA COURONNE

68 EUROS



SIX BELLES HUITRES DE SAINT-VAAST

SIX OYSTERS FROM SAINT-VAAST ON THE HALF SHELL



BELLE SOLE MEUNIÈRE

DOVER SOLE



SALADE VERTE

GREEN SALAD



SOUFFLÉ NORMAND



CAFÉ ET SES MIGNARDISES

COFFEE WITH PETITS FOURS

## LA SUGGESTION DE LA COURONNE

DEUX MENUS JULIA CHILD ACCOMPAGNÉS D'UNE BOUTEILLE DE POUILLY FUMÉ, DOMAINE TINEL BLONDELET, L'ARRÊT BUFFATE, VIN DE LOIRE

182 EUROS

« WE BEGAN OUR LUNCH WITH **HALF-DOZEN OYSTERS ON THE HALF-SHELL**. THE OYSTERS WERE SERVED WITH ROUND PAIN DE SEIGLE, A PALE RYE BREAD, WITH A SPREAD OF UNSALTED BUTTER.

ROUEN IS FAMOUS FOR ITS DUCK DISHES, BUT AFTER CONSULTING THE WAITER PAUL DECIDED TO ORDER **SOLE MEUNIÈRE**. IT ARRIVED WHOLE : A LARGE, FLAT DOVER SOLE THAT WAS PERFECTLY BROWNED IN A SPUTTERING BUTTER SAUCE WITH A SPRINKLING OF CHOPPED PARSLEY ON TOP. THE WAITER CAREFULLY PLACED THE PLATTER IN FRONT OF US, STEPPED BACK, AND SAID :

« BON APPÉTIT! »

I CLOSED MY EYES AND INHALED THE RISING PERFUME. THEN I LIFTED A FORKFUL OF FISH IN MY MOUTH, TOOK A BITE, AND CHEWED SLOWLY. THE FLESH OF THE SOLE WAS DELICATE, WITH A LIGHT BUT DISTINCT TASTE OF THE OCEAN THAT BLENDED MARVELOUSLY WITH THE BROWNED BUTTER. I CHEWED SLOWLY AND SWALLOWED. IT WAS A MORSEL OF PERFECTION.

At « **La Couronne** » I EXPERIENCED FISH, AND A DINING EXPERIENCE, OF A HIGHER ORDER THAN ANY I'D EVER HAD BEFORE.

ALONG WITH OUR MEAL, WE HAPPILY DOWNED A WHOLE BOTTLE OF **POUILLY-FUMÉ**, A WONDERFUL CRISP WHITE WINE FROM THE LOIRE VALLEY. ANOTHER REVELATION !

THEN CAME **SALADE VERTE** LACED WITH LIGHTLY ACIDIC VINAIGRETTE. WE FOLLOWED OUR MEAL WITH LEISURELY DESSERT OF **FROMAGE BLANC**, AND ENDED WITH A STRONG, DARK CAFÉ FILTRÉ.

OUR FIRST LUNCH TOGETHER IN FRANCE HAD BEEN ABSOLUTE PERFECTION. IT WAS THE MOST EXCITING MEAL OF MY LIFE. »