

En Hommage à **Julia Child**, chef américaine de renommée internationale et à l'occasion de la sortie du film **Julie et Julia** avec **Meryl Streep**, La Couronne est heureuse de vous proposer de redécouvrir plat après plat, les effluves et les saveurs qui ont converti la célèbre gastronome.



LA COURONNE

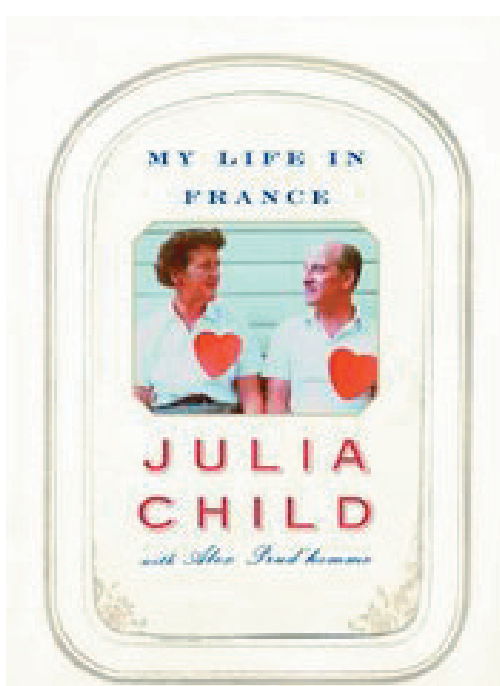
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La Plus Vieille Auberge de France

31, Place du Vieux Marché 76000 Rouen France  
Reservations : 02 35 71 40 90 ou en ligne  
[www.lacouronne-rouen.fr](http://www.lacouronne-rouen.fr)

## *La Couronne célèbre* **JULIA CHILD**





« 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. »

## 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