

Rouen
À TABLE

A UNESCO
CREATIVE CITY



Enjoy!

CULINARY
EXPERIENCES
& PORTRAITS



Culinary experiences

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ROUEN – A UNESCO CREATIVE CITY IN THE FIELD OF GASTRONOMY

In November 2021, Rouen was named a Unesco Creative City of Gastronomy – the first and only French city to be part of this Unesco network. The international network of creative cities, launched by Unesco in 2004, aims to promote cooperation among cities that have identified creativity as a strategic factor for sustainable development at an economic, social, cultural and environmental level. Rouen presented an action plan that includes food aid, ecological social transition and the concept of a circular economy, as well as the appeal and dynamism of the local area.



Christine de Cintré
President of Rouen Normandy
Tourism & Congress



Being part of Unesco's network of Creative Cities is fantastic news for Rouen and the local area, as well as for all those working in Rouen's restaurant industry. This label positions Rouen firmly on the national and international scene. Come and enjoy the conviviality, creativeness and culinary flair of Rouen!

Gastro-tourism experiences

Rouen Normandy Tourism & Congress have launched a new initiative centred around gastro-tourism experiences, which are designed to reflect Rouen's creative flair. Stroll around Rouen's two major gourmet districts, go foraging with a chef and take your pick among the abundance of cheeses, seafood and sweet treats that adorn the stands of the city's markets. Nowadays, gastronomy is part of Rouen's **living heritage**, having been an integral element of the city for centuries. As the second largest city in the Kingdom of France in the 12th century, Rouen's wealth positively influenced the development of the city's culture of gastronomy and fine dining.

The Fruit Trail

Apples, pears, cherries and redcurrants, as far as the eye can see!

At the heart of the Parc Régional des Boucles de la Seine, colourful Norman orchards stretch a distance of around 40 kilometres, forming a colourful fruit-filled valley that should be on every visitor's itinerary. Nestled in one of the sweeping loops of the Seine, and lined by white cliffs, the Fruit Trail benefits from a microclimate that enables fruit trees to thrive.

The Fruit Trail is beautifully idyllic and perfect for discovering by bike. The well-signposted trail winds its way alongside the Seine, through the wooded Norman countryside and a rich variety of pastoral landscapes. Visitors can buy the fruit grown here at the barrier before exploring the very best of Normandy's heritage, just a stone's throw away from Rouen.

For a detailed description of the route, go to www.rouentourisme.com



Jumièges – secrets of a chef and an abbey

After enjoying lunch at the Auberge des Ruines, follow your guide into Jumièges Abbey, a delightful gem of Norman architecture from the Romanesque period. The chef, whose cuisine incorporates wild plants, will meet you in the grounds of the abbey to forage for some fascinating specimens.

For more information and to make a reservation, go to www.rouentourisme.com



EXPERIENCE

#3



Behind the scenes of the MIN market

Welcome to Rouen's wholesale food market. Usually closed to the public, you can explore this bustling market with a guide and wonder at the multitude of distribution channels for vegetables, fruit and flowers. Rouen's MIN, literally the 'market of national interest', is the most important market in the north-west of France.

Bursting with colour, this smorgasbord of flowers, plants, fruit and vegetables is a true feast for the eyes!

For more information and to make a reservation, go to www.rouentourisme.com

Rouen, a haven for gourmets

A delightful stroll tracing
Rouen's culinary and historic
heritage

Calling all epicureans,
gourmets and food lovers!
This tour provides insights into
the culinary history of the city
and its gastronomic landmarks.
The highlight of this sweet and
savory tour around Rouen is
the fact that it is interspersed
with tastings of local products
and anecdotes about the food
of our ancestors.

For more information
and to make a reservation, go to
www.rouentourisme.com





EXPERIENCE

#5

Discovering Rouen's food scene on foot

A brisk walk or jog through the city takes you on an exciting route to discover the specialities of Normandy and Rouen, tracking down butchers, fishmongers and bakers, to name but a few.

A tour with so many points of interest should always have a rest and reward at the end!

For more information and to make a reservation, go to www.rouentourisme.com



EXPERIENCE

#6

Marché Saint-Marc – delicious market produce

A trip to the market with a passionate food lover and expert in the Normandy gourmet scene. You'll be guided around and offered advice on local products and delicious Norman specialities.

This tour by gourmet Bruno Bertheuil provides fascinating insights into the Place Saint-Marc market, enabling you to meet local producers and discover this delicious epicurean haven. He shares his culinary skills and knowledge of regional products so that you can experience the flavours of Normandy at their very best.

For more information and to make a reservation, go to www.rouentourisme.com

The Rouen duckling (canard à la Rouennaise)

This speciality from Rouen is reputed around the world, being served in the French presidential palace as well as restaurants in Japan. The traditional recipe has been handed down from a Duclair innkeeper known as 'Père Denise' and dates back to 1880. A prestigious restaurateur in Rouen, Michel Guéret founded the Ordre des Canardiers in 1986, with the aim of preserving this culinary legacy. In restaurants, a *Master Canardier* prepares the duck at the table, turning this culinary masterpiece into a theatrical highlight. Rouen duckling is served at Café Victor and la Couronne in Rouen, at Les Capucines in Le Petit-Quevilly and at Le Parc in Duclair.

For more information, go to
www.ordredescanardiers.fr



Beers & legends



Cider in Normandy? That goes without saying! However, beer is increasingly making a name for itself. Craft brewers are growing, and their exciting brewing skills are bringing new dimensions to the beer scene. Do you fancy a linseed beer, or a wild berry beer?

Typical regional flavours are adding an original twist to this amber brew as it returns confidently to its roots. After all, it was the Vikings who introduced the famous drink when they started invading Normandy in the 9th century. Why not sample this Norman brew, discover how it is made and listen to Viking tales on a guided tour?

For more information and to make a reservation, go to www.rouentourisme.com

Rouen in the era of Joan of Arc

Follow in the footsteps of Joan of Arc and trace the memory of the Maid of Orleans along the streets of Rouen. Walk the very same path that she took from the dungeon where she was interrogated to the archiepiscopal palace where her trial took place. Carry on to the Place du Vieux Marché, where Joan of Arc was tortured in 1431, and feel the presence of this legendary heroine. Once you have enjoyed the full Joan of Arc experience, you can take a culinary step back in time to this era and enjoy a mediaevally inspired lunch at La Couronne. Dating back to 1345, La Couronne is the oldest inn in France and lays claim to witnessing the Maid of Orleans' final hours.

For more information and to make a reservation, go to www.rouentourisme.com





A smorgasbord of colours & flavours

The Corderie Vallois allows you to experience the atmosphere of a 19th century working textile factory. The former water-powered spinning mill was transformed into a mechanised rope factory at the end of the 19th century and remained in operation until 1978.

The timber-framed building, waterwheel, machinery and transmission shafts from the end of the 19th century are original and have been fully restored.

Continue your visit to Les Confiseurs. This very place used to be the site of the former cotton mills of Notre-Dame-de-Bondeville, north of Rouen. Today, the magnificent brick building with its imposing chimney is home to a confectionery atelier that produces traditional Norman sweets.

This boutique atelier, which employs people with disabilities, makes ‘apple sugars’ – Normandy’s answer to barley sugars – marshmallows and fruit jellies.

What better place to indulge in these delicious sweets than in this location, steeped in Rouen’s industrial history? Apple sugar should definitely be on everyone’s list of things to try when they come to Rouen!

For more information, go to corderievallois.fr and lesconfiseurs.com

Olivier Da Silva, a star opposite the cathedral

Are you looking for a sophisticated place to dine with a spectacular view of the cathedral's façade? If so, look no further than Le Balcon de l'Odas! Located on the 6th floor, this restaurant affords diners a breath-taking view of the cathedral and the roofs of Rouen.

This restaurant is an exclusive insider tip with a contemporary design where Head Chef Olivier Da Silva serves a range of gourmet dishes with delectable citrus notes. The spark is kept alive with daily specials consisting of seasonal dishes with a unique, innovative twist.

Da Silva's creative flair and meticulous attention to detail have earned him a Michelin star.

L'ODAS


4, passage Maurice Lenfant

76000 ROUEN

+ 33 (0)2 35 73 83 24

For more information and to make a reservation, go to www.lodas.fr





The
Club des Toques
of Rouen and the Seine
Valley -
a guarantee of quality

Combining the flavours of the sea with those of our *terroir*, these chefs, or 'Toques', represent the finest culinary establishments in Rouen and the Valley of the Seine. Serving everything from traditional dishes to more creative set meals, the menus that these chefs put together delight even the most discerning diners. Alongside regional, home-made dishes that are based on local produce, these restaurants are also committed to sharing their knowledge and promoting a high standard of hospitality and service.



Christophe Cressent, Ma Boulangerie

Christophe Cressent, *Meilleur Ouvrier de France* (best craftsman of France), bakes all his breads using natural ingredients, including traditional, organic flours that he sources locally. His bakery insists on using heritage grains, natural yeast and carefully selected ingredients.

He produces creative gourmet *pâtisseries*, incorporating the finest chocolate, local free-range eggs, organic vanilla, Normandy honey, etc. Ma Boulangerie has been delighting local customers for more than ten years.

MA BOULANGERIE

44, rue Armand Carrel
76000 ROUEN
+ 33 (0)2 35 71 00 64

6, place du Vieux-Marché
76000 ROUEN
+ 33 (0)2 35 62 71 22

Halles Agrivin/Biltoki
Centre Commercial Docks 76
Bd Ferdinand de Lesseps
76000 ROUEN
www.christophecressent.com





POURTRAIT

#2

Daniel Bourgeois, Maison Jollit

The cheese maker at the Halles du Vieux-Marché is known for his infectious enthusiasm. No-one can enter this boutique without the owner's charisma rubbing off on them – not to mention their mouth watering at the sight of such wonderful local cheeses.

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MAISON JOLLIT FROMAGER

Halle place du Vieux Marché
76000 ROUEN
+ 33 (0)2 35 88 72 13



Edouard Stalin & Louise Deffontaines, La Ferme de la Mare des Rufaux

Edouard Stalin and his partner, Louise Deffontaines, strive to grow a wide array of healthy produce on their organic market garden farm – and keep transport to a minimum. Just 20 minutes from Rouen, you can buy their fruit and vegetables, most of which are heritage varieties that have been selected for their quality of flavour. These are grown alongside fruit trees, giving rise to a market garden and orchard farm.

FERME DE LA MARE DES RUF AUX

71B, allée de la Mare des Rufaux
27310 BOUQUETOT
+ 33 (0)6 85 22 83 99
www.fermedesrufaux.com





Benoît David, L'Hermitage

Benoît David sees cooking as a sentimental affair. Having taken over the reins from his father in the kitchen, Benoît is following in his footsteps, serving substantial, home-style dishes. Benoît's brother, on the other hand, ensures a warm welcome and impeccable service in this family-run establishment on the outskirts of Rouen.

L'HERMITAGE

Carrefour de la Maison Brûlée,
Exit no. 24
76500 LA LONDE
+ 33 (0)2 35 18 01 60
www.restaurant-lhermitage.com



Audrey Ledée, Caves Pierre Noble

Wine merchant, manager at Vinaly and founder of the Vinaly Pierre Noble club, Audrey Ledée is passionate about the world of wine. For her, wine is closely entwined with emotion. It unites people, food and *terroir* in moments of conviviality.



CAVES PIERRE NOBLE

21, boulevard de Verdun
76000 ROUEN
+ 33 (0)2 32 18 44 95
www.cavespierre noble.fr



Eric Autin, Rest'Authentique & L'incontournable

Eric Autin's cuisine reflects his kindness and integrity. His two restaurants, which serve authentic gourmet dishes with a personal touch, should not be missed.



REST'AUTHENTIQUE

496, route de Neuchâtel
76230 QUINCAMPOIX
+ 33 (0)2 35 60 51 69
www.restauthentique.fr

L'INCONTOURNABLE

1, rue de la Pie
76000 ROUEN
+ 33 (0)2 35 88 21 68
www.lincontournable-rouen.fr



Thierry Demoget, Les Capucines

This excellent restaurant on the left bank of the Seine looks back on a long family history. Following in the footsteps of his father and grandfather, Thierry Demoget brings his own unique twist to the great classics of French cuisine, including Rouen duckling.

LES CAPUCINES

16, rue Jean Macé
76140 LE PETIT-QUEVILLY
+ 33 (0)2 35 72 62 34
www.les-capucines.fr





Christophe Mauduit, Auberge des Ruines

Jumièges Abbey, which towers above his restaurant, is an ever-present landmark for Christophe Mauduit.

In this majestic, bucolic setting, the gourmet chef creates contemporary dishes that are close to nature – a fusion of local produce and wild plants.



L'AUBERGE DES RUINES

17, place de la Mairie
76480 JUMIÈGES
+ 33 (0)2 35 37 24 05
www.auberge-des-ruines.fr

Thomas Lemelle, Rotomagus & Le Fish

A lover of good meat, fresh fish, fruit and vegetables, Thomas Lemelle masterfully expresses his passion for cooking. His two restaurants, Rotomagus and Le Fish, are convivial, informal places where food is meant to be tucked into and shared.



ROTOMAGUS

7, place Barthélémy
76000 Rouen
+ 33 (0)2 35 07 26 57
www.rotomagus.eu

LE FISH

35, rue Percière
76000 Rouen
+ 33 (0)9 73 88 00 02
www.fishrouen.com



Vincent Taillefer, La Couronne

Standing behind the stoves of France's oldest inn doesn't come without its challenges. Vincent Taillefer needs to keep the magic of this legendary establishment alive, while appealing to the tastes of modern-day gourmets. Vincent Taillefer has been mastering this challenge for thirty years in La Couronne, which also serves Rouen duckling.



LA COURONNE

31, place du Vieux-Marché
76000 ROUEN
+ 33 (0)2 35 71 40 90
www.lacouronne-rouen.fr



Hakim Benallal, Le 6^e Sens

Le 6^e Sens, just a stone's throw away from the Place du Vieux-Marché, is a feast for both the palate and the eyes. The vaulted dining room dates back to the late 18th century and provides a perfect backdrop for the delicious, home-made cuisine. The interior is charming – a combination of refined, cosy and contemporary.

LE 6^E SENS

2, rue Thomas Corneille
76000 ROUEN
+ 33 (0)2 35 88 43 97
www.le-sixiemesens.fr





Laurent Blanchard, In Situ

Between the Fine Arts Museum and the city centre of Rouen, this chic and cosy bistro-style restaurant and café is an ideal location for a delicious meal. The room upstairs offers a stunning view of the landscaped Square Verdrel and also lets you sneak a peek at the chefs in action.

IN SITU

35, rue Jean Lecanuet
76000 ROUEN

+ 33 (0)2 35 88 93 48

www.insitu-restaurant.com



Angélique Maillet, Gill Côté Bistro & Café Hamlet

A restaurant is more than just an ensemble of chefs, waiters and bartenders – it also needs an accomplished manager.

Angélique Maillet is everything a manager needs to be. Under her expert, watchful eye, the operations and image of the Gill Côté Bistro and Café Hamlet restaurants cannot be faulted. Whether you prefer bistro-style cuisine in the midst of Rouen's Old Town or a light bite in a unique, chic café, these two venues have you covered!



GILL CÔTÉ BISTRO

14, place du Vieux Marché
76000 ROUEN
+ 33 (0)2 35 89 88 72
www.gill-cote-bistro.fr

CAFÉ HAMLET (AÏTRE SAINT MACLOU)

186, rue Martainville
76000 ROUEN
+ 33 (0)2 35 00 46 27
www.cafe-hamlet.fr



Philippe Molinié, Restaurant Philippe

In his restaurant near to the Gros-Horloge clock, Philippe Molinié welcomes guests as he would old friends.

Restaurant Philippe owes its unique flair to the creative seasonal cuisine prepared by the father-and-son duo in the kitchen.



RESTAURANT PHILIPPE

54, rue aux Ours
76000 ROUEN
+ 33 (0)2 35 71 36 10

Rouen à table' with chef Damien

Chef Damien heads up the kitchens in his restaurant *750g, la table* and is co-founder of the website *750g.com* – a collection of recipes and more than 2000 videos.

As part of an initiative hosted by Rouen Tourism, chef Damien tried his hand at a selection of typical local dishes.

A series of 10 videos provides a reportage of his meetings with chefs, *Meilleurs Ouvriers de France* (best craftsmen of France) and farmers. Teaming up with a fellow chef, he demonstrates regional recipes – much to the delight of hobby cooks and discerning gourmets.

www.rouentourisme.com

 Rouen Tourisme



The people of Rouen tend to be great food lovers. Rouen's designation as a creative city of gastronomy is certainly well deserved. That's not just my opinion – it's Unesco's!



Markets

ROUEN

Place Saint-Marc

Fruit, vegetables, flowers

Flea market (Friday to Sunday)

Open: Tuesday, Friday and Saturday

6 am–6 pm Sunday 6 am–1.30 pm

Place du Vieux-Marché

Fruit, vegetables, flowers & 'les halles' (cheese, fish, etc.)

Open: Tuesday to Saturday 7 am–7 pm and Sunday 7 am–1 pm

Place des Emmurés

Open: Tuesday & Saturday 7 am–6 pm.

Flea market Thursday 7 am–6 pm

JUMIÈGES

Saturday afternoon, 2 pm–6 pm

ELBEUF

Saturday morning

DUCLAIR

Tuesday morning

Events

DUCLAIR'S DUCK AND GASTRONOMY FESTIVAL

On Sunday, 4 September 2022, Duclair will be celebrating Normandy's gourmet scene with a special dedication to the famous Duclair duckling.

NORMANDY GASTRONOMY AND FOOD FESTIVAL

This is a major event celebrating Normandy's gourmet scene and local terroir – and definitely not one to be missed! On 15 and 16 October 2022, the Place du Vieux Marché and surrounding streets are transformed for this weekend-long festival, including straw on the cobblestones and animals in the narrow streets. More than 140 exhibitors present their produce alongside musical entertainment, a giant barbecue and a cooking contest.

The popularity of this festival is testified by more than 140,000 visitors.







Rouen Normandy Tourism & Congress

25, place de la Cathédrale, CS 30666 76008 Rouen cedex 1

Tel. + 33 (0)2 32 08 32 40

accueil@rouentourisme.com

**For more information and to make a reservation
go to www.rouentourisme.com
under the section 'Book'**



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