
ON THE TABLE!
ROUEN
TOURISME

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# Rouen, A UNESCO Creative City 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 area.

**“Being part of the UNESCO 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, creativity and culinary flair of Rouen!”**

**Matthieu de Montchalin**
President of Rouen Tourism









182 RESTAURANT 182
LE P'TIT BEC
Déjeuners et Dîners
LE P'TIT BEC
RESTAURANT



# Gastro-tourism Experiences

Nowadays, gastronomy is an integral part of Rouen's **living heritage**, having been a fundamental element of the city for centuries. As the second-largest city in the Kingdom of France in the 12th century, Rouen's wealth significantly influenced **the development of the city's culinary culture and fine dining tradition**.

Rouen Tourism has launched a new initiative centered around gastro-tourism experiences, designed to showcase Rouen's creative flair. Visitors can stroll around Rouen's two major gourmet districts, go foraging with a chef, and explore the abundance of cheeses, seafood, and sweet treats that adorn the stands of the city's markets.

EXPERIENCE**#1**

## 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.

### BIKE RENTALS

Embrace the freedom of the open road as you pedal through a kaleidoscope of colours and flavours in this enchanting valley. Rent a classic or electric-assist bike from our tourism offices in Rouen and Jumièges and embark on an unforgettable journey.

**Explore our routes at visiterouen.com**



EXPERIENCE**#2**

## 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.
**Starting at €42**






EXPERIENCE**#3**

## BEHIND THE SCENES OF THE MIN MARKET

Step into the beating heart of Rouen's gastronomy at the Halles de Normandie! Usually reserved for professionals, this bustling wholesale market opens its doors for a captivating, flavour-filled guided tour. Discover what happens behind the scenes of the largest food market in north-west France, a place where tradition meets modernity. Trace the path of fresh produce from farm to fork, meet the artisans and traders who keep local food culture alive, and awaken your senses as you wander through vibrant fruit and vegetable halls, the hum of banana ripening rooms, and the lively stalls of meat, fish and seafood.
**Single Price: €12**



EXPERIENCE**#4**

## 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 savoury tour around Rouen is the fact that it is interspersed with tastings of local products and anecdotes about the food of our ancestors.
**Single Price: €22**

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!
**Starting at €9**



EXPERIENCE**#6**

## SAINT-MARC'S MARKET, THE TASTE IN YOUR BASKET

A trip to the market with a passionate food lover and expert in the Normandy gourmet scene.
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. Conclude this immersive experience with a tasting of the basket's delights, set within the astonishing surroundings of the Aître Saint-Maclou.
Depending on the season, treat your taste buds to oysters, terrines, Camembert, Neufchâtel, strawberries, yogurts, breads, butter, radishes, cherries, raspberries… Tasting accompanied by Normandy cider.
**Single Price: €28**








EXPERIENCE**#7**

## CHEESE, WINE, AND THE AMBIANCE OF A TAVERN... AN ENCHANTING EVENING!



Step into a quintessential tavern nestled in Rouen's historic heart. Led by an impassioned cheese monger, explore the finest cheeses France has to offer. Each cheese unveils a historical tale and a palate-pleasing pairing, promising to tantalize your taste buds!
An evening devoted to sharing, savouring, and uncovering the delectable secrets of our local culinary heritage.

**Starting at €25**

Alcohol is dangerous for your health.
Please drink responsibly.

EXPERIENCE**#8**

# VIKINGS BEERS AND LEGENDS

From the earliest Viking expeditions along the Seine to the establishment of the Duchy of Normandy, uncover the pivotal role played by the Vikings, as well as the city of Rouen, in shaping one of France's most powerful regions. This immersive journey through Rouen breaks stereotypes about a Nordic people whose enduring influence continues to captivate.
The tour culminates in a tasting of locally brewed beers inspired by Viking traditions, within the splendid setting of the Saint-Nicaise Church-Brewery. A unique concept in France, the idea of a church-brewery is rooted in a simple principle: to preserve a religious building in peril by installing an artisanal brewery that can secure its sustainability through the sale of its signature brews.

**Starting at €24**






Alcohol is dangerous for your health.
Please drink responsibly.



EXPERIENCE**#9**

## THE MASTERY OF CULINARY ART AT THE FAUCHON SCHOOL

The Fauchon School, a prestigious institution known worldwide, offers you the chance to delve into the diverse professional techniques of top chefs. Whether you lean towards cooking or pastry, you'll dive into creating seasonal recipes, guided by a team of culinary experts.
These courses cater to both adults, teenagers and children alike.
And the icing on the cake? You'll have the pleasure of savoring your creations afterward.

**Starting at €70**



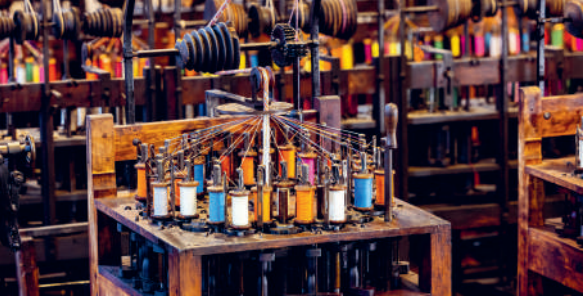


EXPERIENCE**#10**

## THE ROUEN DUCKLING (LE 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 restaurant in Duclair.
**For more information, go to ordredescanardiers.fr**



EXPERIENCE**#11**

## A SMORGASBORD OF COLOURS AND 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**
**Free**






EXPERIENCE**#12**

## FOOD HALLS

**THE ENTREPOT FOOD HALL**
Set on the banks of the Seine, The Entrepôt stands proud as the first food hall of the capital of Normandy! Here, on Quai de Boisguilbert, locals and visitors alike indulge in a global array of culinary delights while soaking in stunning river views. Beyond a mere dining concept, The Entrepôt embodies a lifestyle hub where people gather not only to dine and drink, but also to work solo or in groups, convene with loved ones, friends, or colleagues, enjoy live music, and unwind in style.

**Hangar E**
**5, quai de Boisguilbert**
**76000 Rouen**
**+ 33 (0)2 35 71 54 32**
**entrepot-foodhall.fr**

EXPERIENCE**#13**

## AT THE TABLE OF THE IMPRESSIONISTS

Embark on a unique tour in the heart of Rouen, following in the footsteps of the great Impressionist masters. With a guide at your side, wander through the streets and monuments that inspired Monet, Pissarro and Gauguin, where the ever-changing reflections of the Seine meet the shifting hues of Notre-Dame Cathedral. The journey culminates at La Couronne, France's oldest inn, founded in 1345. In this legendary setting, enjoy an Impressionist-inspired menu drawn from Claude Monet's own recipe notebooks — a delicious interlude combining heritage, art and gastronomy.

**Single Price: €56**



EXPERIENCE**#14**

## EXPLORING ROUEN'S VINEYARDS

Discover an unexpected experience on the heights of Rouen, where a passionate local association has taken on the challenge of reviving the vine. With a guide leading you from the train station, follow a trail rich in stories about the city's evolution and the Mont Fortin district, with a stop at the Marrou House along the way. At the top, breathtaking views of Rouen await, before meeting the winegrowers themselves. These true lovers of the land share the remarkable tale of wine in Rouen and invite you to savour vine-inspired specialities: red wine saucisson, stuffed vine leaves, fine wines and other delicacies.

**Single Price: €28**



Alcohol is dangerous for your health.
Please drink responsibly.



EXPERIENCE**#15**

## GOURMET CRUISES ON THE SEINE

Set sail on a Seine River cruise in Rouen and enjoy a unique experience for both the eyes and the palate. During lunch or dinner, admire the cathedral, Île Lacroix, the cliffs of Belbeuf, or the picturesque village of La Bouille, while a gourmet menu is served in the panoramic dining room.

In the evening, let yourself be enchanted by the live piano music on board and a seasonal menu crafted by Maison Hauville, for a romantic and refined escape on the water.
**Starting at €104**



EXPERIENCE**#16**

## TRADITIONAL NORMAN DISTILLERY: TOUR AND TASTING

Located in the heart of Normandy, the Franc-Tireur Distillery is shaking things up with exceptional, 100% organic, artisan spirits. During this visit, discover the story behind the creation of the distillery, told by its founder, Julien Sevestre – a passionate independent spirit!

See the still in action and experience its spectacular aromatic vapours. Then, enjoy a friendly tasting session featuring 7 to 10 different spirits, including vodka, rum, whisky, pastis, liqueurs and flavoured rum, accompanied by terrines, cheeses and bread.

**Starting at €30**

Alcohol is dangerous for your health.
Please drink responsibly.



## L'ODAS: ROUEN'S MICHELIN-STARRED RESTAURANT

Stepping into Odas is stepping into a realm of culinary mastery and boundless creativity, where every dish is a testament to the rich flavours of Normandy. What sets it apart? The restaurant boasts a unique balcony offering an private lounge with an exclusive view of the iconic Notre-Dame Cathedral of Rouen! Suzanne Da Silva, the talented chef in her thirties has been leading the kitchen solo, crafting her recipes in collaboration with her partner, Olivier Da Silva. Their collaborative efforts have catapulted this renowned establishment to stardom since earning its Michelin star in 2015. Besides being awarded with the prestigious "Young Talent" trophy from Gault et Millau, Suzanne has once again secured the Michelin star for this esteemed Rouen establishment, solidifying her position as a culinary virtuoso in Rouen's vibrant food scene.



**L'ODAS**
4, passage Maurice Lenfant
76000 Rouen
+ 33 (0)2 35 73 83 24
lodas.fr



## EDUCATION CULINARY ART

The transmission of know-how stands as a fundamental pillar of the educational institutions in our region. This commitment has propelled Rouen to achieve the distinguished status of being the sole and exclusive member of the UNESCO “Creative Cities of Gastronomy” network in 2021. The National Institute of Bakery and Pastry (Institut National de la Boulangerie Pâtisserie - INPB), IFA Marcel Sauvage, the Georges Baptiste Hotel School, the Fauchon School, Institut Mesnières, Les P’tits plats Production School and the vocational high schools within the region attract a large number of students from France and abroad. These institutions, some of which are globally renowned, shape the perfect candidates for embracing the French way of life, particularly in gastronomy.


Betterave
Champignon



# Markets

In the heart of historic Rouen and its charming neighbouring towns lies a rich tapestry of markets, where tradition and local culture come alive through an abundance of flavours and hidden treasures. Stalls brim with colourful fresh fruit and vegetables, regional artisanal produce, and antique dealers unveiling countless objects rich in history.

## ROUEN'S MARKETS

**OLD MARKET SQUARE**
Rouen's central covered market, a true landmark of local life. Find fresh fruits and vegetables, flowers, cheese, fish and seafood, and even a rotisserie!
**Tuesday to Saturday from 7 a.m. to 7 p.m., and Sunday from 7 a.m. to 1 p.m.**

**SAINT-MARC MARKET**
It is one of the largest markets in the Rouen area. Fruits, vegetables, meats, flowers, and even antiques await you. Explore one of the largest and most vibrant markets in the Rouen area in a whole new way on a guided "Saint-Marc Market Tasting Tour." Led by gourmet expert Bruno Bertheuil, you'll wander the bustling aisles and meet passionate local producers. Handpick an irresistible mix of sweet and savoury treats. With your basket full, the tour continues to the historic Aître Saint-Maclou, where you'll enjoy a delicious tasting.
**Tuesdays, Fridays, and Saturdays from 6 a.m. to 1:30 p.m.**
**Sundays from 6 a.m. to 1:30 p.m.**
**Flea market: Friday to Sunday**




## DUCLAIR MARKET

In the pretty village of Duclair, just a short drive from Rouen, the market on Place du Général de Gaulle is a local favourite. Bustling and welcoming, it draws both residents and visitors who come to browse its forty or so stalls — from clothing to regional produce and everyday essentials.
**Tuesday mornings from 8 a.m. to 12 p.m.**

## LA BOUILLE'S MARKETS

### PLACE DU BATEAU

Every Wednesday morning, Place du Bateau comes alive with the market of La Bouille, a charming riverside village beloved by locals and neighbouring communities alike.
Fruits, vegetables, cured meats, cheese, seafood… Many local producers are present to showcase their fresh seasonal products. Take a moment to enjoy a drink on a café terrace and soak up the warm, convivial spirit of the market, where traders and locals greet each other like old friends.
**Wednesdays from 8 a.m. to 12:30 p.m.**

### EMMURÉES MARKET

On Place de la Fraternité, on the city's left bank, this market brings together a colourful mix of stalls — from gourmet produce and regional specialities to flowers, antiques and even clothing.
**Tuesdays, Thursdays, and Saturdays from 7 a.m. to 6 p.m.**

### BOULINGRIN MARKET

Discover the market on Place Boulingrin, where lively stalls overflow with flavours, colours and aromas to tempt every appetite. Fresh produce, artisanal goods, gourmet groceries, antiques…
**Thursdays from 7 a.m. to 12:30 p.m.**

**FERRY PARKING**

On Friday evenings, the market brings a special buzz to town — a weekly ritual for workers ending their day and for commuters waiting for the ferry. Stalls spill over with fresh fruit and vegetables, artisan cheeses, charcuterie, and flavours from further afield, from Italian and Senegalese dishes to Greek specialities. You'll also find oysters from Saint-Vaast, golden local honey, Élise's escargots and colourful flowers to take home. And then there's La Mousse des Temps: the friendly brewer whose little green van, with its tables and chairs set out beside it, has become a meeting point where locals and visitors alike pause, raise a glass and enjoy the warm community feel of the market.

**Fridays from 4 p.m. to 8 p.m.**




## JUMIÈGES MARKET

Set just opposite the entrance to the Abbey, this market offers a fine selection of local and artisanal products. Pick up wood-fired sourdough bread, oysters and shellfish, traditional Normandy biscuits, fresh fruit and vegetables, cheeses, farm produce and even natural cosmetics made in Normandy.

**Saturdays from 2 p.m. to 6 p.m.**

## ELBEUF MARKET

With over a hundred stallholders, you'll find a wide range of food products: beers, cider, foie gras, cheeses, honey, cured meats, spirits, wines, other Norman specialties, fruits and vegetables, milk, and meat. But the market also offers artisanal jewelry and clothing!

**Tuesdays and Thursdays at Place Lécallier, from 7 a.m. to 1 p.m.**
**Saturdays at Place de la Libération, from 7 a.m. to 1 p.m.**



PORTRAIT**#1**

## 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

23, rue du Commandant Dubois
76230 Bois Guillaume
+33 (0)2 35 60 20 39
christophecressent.com

PORTRAIT**#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.





**MAISON JOLLIT FROMAGER**
Halle place du Vieux Marché
76000 Rouen
+ 33 (0)2 35 88 72 13



PORTRAIT**#3**

## ÉDOUARD STALIN AND LOUISE DEFFONTAINES, LA FERME DE LA MARE DES RUFAUX

Édouard 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.

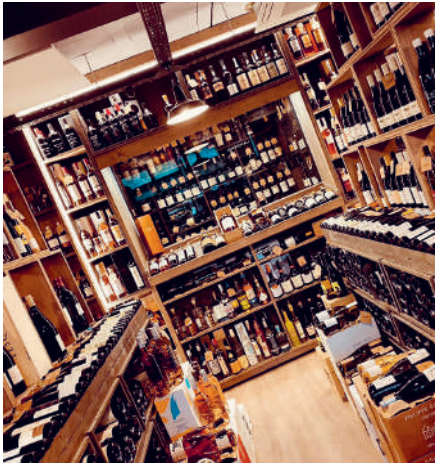


**FERME DE LA MARE DES RUFAUX**
71B, allée de la Mare des Rufaux
27310 Bouquetot
+ 33 (0)6 85 22 83 99
fermedesrufaux.com

PORTRAIT**#4**

## 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
cavespierrenoble.fr

PORTRAIT**#5**



## 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,
Sortie n° 24
76500 La Londe
+ 33 (0)2 35 18 01 60
restaurant-lhermitage.com

PORTRAIT**#6**

## 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. Immerse yourself in a restaurant adorned with sleek, modern decor, set within an elegant atmosphere. Corinne, Thierry's wife, extends a warm and welcoming greeting, embodying genuine hospitality. Across three generations, they proudly uphold the tradition of gracious hospitality, honoring the rich culinary heritage of Normandy.

**LES CAPUCINES**
16, rue Jean Macé
76140 Le Petit-Quevilly
+ 33 (0)02 35 72 62 34
les-capucines.fr





PORTRAIT**#7**

# ÉRIC AUTIN, L'INCONTOURNABLE AND REST'AUTHENTIQUE

Éric Autin's genuine warmth and honesty shine through in every plate he serves. At his two restaurants, he crafts gastronomic dishes that are both authentic and flavorful. Set in a cozy and inviting atmosphere, Éric Autin and his team invite you to experience their culinary mastery, showcasing the essence of the local terroir and seasonal ingredients. Their menu is a testament to creativity, flavour harmony, and a deep respect for the exceptional products sourced from local artisans and producers.





**L'INCONTOURNABLE**
1, rue de la Pie
76000 Rouen
+ 33 (0)2 35 88 21 68
lincontournable-rouen.fr

**REST'AUTHENTIQUE**
496, route de Neufchâtel
76230 Quincampoix
+ 33 (0)2 35 60 51 69
restauthentique.fr

PORTRAIT#8

## 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, awarded a Michelin Green Star, creates contemporary dishes that are close to nature – a fusion of local produce and wild plants.
Step into a restaurant where you're greeted by warm, subdued hues, with a cozy fireplace corner during winter and a blossoming terrace to enjoy on sunny days.





**L'AUBERGE DES RUINES**
17, place de la Mairie
76480 Jumièges
+ 33 (0)2 35 37 24 05
auberge-des-ruines.fr

PORTRAIT**#9**

## THOMAS LEMELLE, ROTOMAGUS

For unforgettable memories near Saint-Maclou Church, look no further than this restaurant. Thomas Lemelle, a connoisseur of fine meats and fresh produce, has imbued his passion for cooking into every dish. At Rotomagus, you'll find a welcoming atmosphere of family and sharing, with a direct view of the kitchen where expertly aged cuts of meat are grilled to perfection over an open flame. It's the ideal destination for those who savor authentic flavours and cherish culinary excellence.





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

PORTRAIT**#10**

## 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
lacouronne-rouen.fr

PORTRAIT**#11**

## HAKIM BENALLAL, LE 6E SENS

Le 6e 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 6e SENS**
2, rue Thomas Corneille
76000 Rouen
+ 33 (0)2 35 88 43 97
le-sixiemesens.fr

PORTRAIT**#12**

## LAURENT BLANCHARD, IN SITU AND IN FINE

Laurent and Patricia Blanchard introduced In Situ restaurant to Rouen six years ago. Located between the Fine Arts Museum and the bustling city center, it's the perfect spot to relish a top-notch meal in a café setting that exudes chic and cozy bistro vibes.
Committed to providing diverse menus crafted from fresh, local ingredients every day, they continue their culinary journey with the opening of In Fine restaurant, conveniently located next door.
At In Fine, expect a tempting array of hot dishes, inventive salads and sandwiches, as well as a delightful selection of appetizers, desserts, and hot beverages available throughout the day. With two tempting destinations to explore, indulgence knows no bounds!



**IN SITU**
35, rue Jean Lecanuet
76000 Rouen
+ 33 (0)2 35 88 93 48
insitu-restaurant.com

**IN FINE**
32, allée Eugène Delacroix
76000 Rouen
+ 33 (0)6 75 04 19 70
infinerouen.com

PORTRAIT**#13**

## WATCHARAPONG SORNDEE, GILL CÔTÉ BISTRO

At Gill Côté Bistro, Chef Watcharapong Sorndee, who's either the most Norman Thai or the most Thai Norman you'll ever meet, serves up a bistro-style cuisine in the heart of the historic center. The menu celebrates the great classics of French bistro cuisine, guided by an unchanging credo: quality ingredients, cooked to perfection, and dishes served with simplicity and authenticity.




**GILL CÔTÉ BISTRO**
14, place du Vieux Marché
76000 Rouen
+ 33 (0)2 35 89 88 72
gill-cote-bistro.fr



PORTRAIT**#14**

# PHILIPPE AND MATHIS MOLINIÉ, RESTAURANT PHILIPPE UNE CUISINE FROM FATHER TO SON

Just steps from the Gros-Horloge, Philippe Molinié and his son Mathis welcome you like old friends. At Restaurant Philippe, their father-and-son duo crafts creative, seasonal cuisine that reflects not only experience and skill, but also the joy of cooking together. Every dish tells a story of complicity, harmony and shared passion.

**RESTAURANT PHILIPPE**
54, rue aux Ours
76000 Rouen
+ 33 (0)2 35 71 36 10
restaurantphilippe.fr





PORTRAIT**#15**

## CHRISTOPHE LECOURT, LES PÂTISSERIES DE GILL

After completing his CAP training in the renowned kitchens of Gill, boasting two Michelin stars, Christophe Lecourt teamed up with Philippe Coudy and Gilles Tournadre to launch Les Pâtisseries de Gill. Situated at the heart of the Aître Saint-Maclou, a historic ossuary with over 600 years of history and a unique landmark in Europe, this new venture reflects Christophe's passion and constant quest for new flavours.
From the beloved Norman apple, a recurrent highlight in many recipes, to "the Jeanne d'Arc", an intricate creation made entirely of meringue and chocolate, and the Pavé de l'Aître, a chocolate-infused reconstructed shortbread, each delicacy successfully blends gastronomy with heritage, showcasing Christophe's creativity, precision, and infectious enthusiasm.




**LES PÂTISSERIES DE GILL**
Aître Saint Maclou
178, rue Martainville
76000 Rouen
+ 33 (0)2 78 26 04 14
lespatisseriesdegill.fr



PORTRAIT**#16**

## LYNDA JUMEL, RESTAURANT LÉ LÁ

Trained at the prestigious Ferrandi culinary school, this Rouen-based chef draws inspiration from her roots in La Réunion, blending technical mastery with instinctive creativity.
Her restaurant, Lé Là, reflects her spirit — generous, sincere and guided by a love of sharing.
Her cuisine is a dialogue between two lands of character: the vibrant spices of Réunion Island and the rich produce of Normandy. Pineapple gazpacho with coconut milk, rougail sausage with combava, duck fillet in vanilla white butter.





**RESTAURANT LÉ LÁ**
37, rue Saint-Étienne-des-Tonneliers,
76000 Rouen
+33 (0)7 88 44 97 81
lela-restaurant.fr



## GASTRONOMIC EVENTS

### ROUEN À TABLE!

**Rouen à Table!** is the city's great gourmet gathering, held every October during the Fête du Ventre. Celebrating Rouen — the only French city recognised as a UNESCO Creative City of Gastronomy — the event showcases culinary art in all its forms.
For several days, the city becomes a playground for food lovers: exceptional dinners, workshops, gourmet rallies, demonstrations, and encounters with chefs, artisans and producers.
Rouen à Table! is an invitation to share flavours, champion local produce, and explore the dialogue between tradition and creativity.
Open to all, the event brings together restaurateurs, shopkeepers, culinary schools and regional partners, while reaching out to the world through exchanges with the UNESCO Creative Cities network.

## DUCLAIR'S DUCK AND GASTRONOMY FESTIVAL

La Fête du Canard (Duck Festival) is one of Duclair's must-see gastronomic celebrations. Every two years, the town comes alive as locals and visitors gather for a full day dedicated to regional flavours and the producers who keep traditions thriving. Families can savour the spirit of Normandy through tastings, workshops, exhibitions and lively performances — all while discovering the rich heritage of Duclair in a festive, friendly atmosphere.






## All the experiences in a single pass

Designed to simplify your stay and enhance your experience, the Rouen Pass opens the doors to must-see sites, gourmet and cultural experiences, and unlimited public transport.
It's a practical and economical way to make the most of the area and its tourist attractions.


LEGUMES



# Contacts

**ROUEN TOURIST OFFICE**
Musée des Beaux-Arts
Esplanade Marcel Duchamp
76000 Rouen
+ 33 (0)2 32 08 32 40
accueil@rouentourisme.com

**OPENING HOURS**
October to April: Monday to Saturday from 9:30am to 6pm, except Tuesday from 10:30am to 6pm (on school holidays, open on Sunday: from 10am to 6pm).
May to September: Monday to Saturday: 9am to 7pm (opens 10:30am on Tuesday). Sunday and public holidays from 10am to 6pm.

**JUMIÈGES TOURIST OFFICE**
Rue G. Le Conquérant
76480 Jumièges
+ 33 (0)2 35 37 28 97
jumieges@rouentourisme.com

**OPENING HOURS**
March to June and October: Tuesday to Sunday from 9:30am to 12:30pm and 1:30pm to 6pm (opens 10:30am on Tuesday).
Closed Sunday and Monday.
May to September: open 7 days a week from 9:30am to 12:30pm and 1:30pm o 6pm (opens 10:30am on Tuesday).

**ELBEUF TOURIST INFORMATION BUREAU**
La Fabrique des savoirs
7 cours Gambetta
76500 Elbeuf
+ 33 (0)2 32 96 30 40

**DUCLAIR TOURIST INFORMATION BUREAU**
Mairie
Place de Général de Gaulle
76480 Duclair
+ 33 (0)2 35 05 91 50

**LA BOUILLE TOURIST INFORMATION BUREAU**
Mairie
1 rue de la République
76530 La Bouille
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labouille.mairie@orange.fr

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