



« L'essentiel n'est pas ce que l'on fait de l'homme, mais ce qu'il fait de lui-même
à partir de ce qu'on lui a donné »

Jean-Paul Sartre

Spring...

Starters

Asparagus from Sacy-le-Grand 65 €
Chantilly cream and ground ivy

Eggs 58 €
Flavoured with chicory, wild garlic and lovage

Roach 49 €
Crispy, pike eggs and Brussels sprouts

Duck Foie gras 64 €
Pan-seared, turnips, grapefruit and gentian

Fish

Lobster 78 €
Pan-fried, Juliette des Sables potatoes with sea fennel, cocoa and sherry vinegar

Zander 65 €
Morels from the Oise forests and chicory jus

Arctic Char 59 €
Beetroot cooked in salt crust, liquorice and sorrel coulis

Meat

<i>Beef chuck steak</i>	64 €
<i>Potato pebbles from the Somme Bay, iodized meat jus</i>	
<i>Milk-fed veal Sweetbread</i>	78 €
<i>Piked with bay laurel and pan-seared, carrots and St Rieul beer sauce</i>	
<i>Pigeon from Maison Cassard</i>	67 €
<i>Cooked with bay, roasted celeriac and green apple</i>	

Cheese

<i>Cheese Selection</i>	24 €
<i>Matured by les Frères Marchand and Bernard Antony</i>	

Desserts

<i>Endive from Picardy</i>	23 €
<i>Caramelized almond with chicory, caramel and chocolate</i>	
<i>Rabotte Picarde</i>	23 €
<i>Apple, marjoram and Chantilly cream</i>	
<i>Blood Orange</i>	23 €
<i>Madagascar vanilla and garden carrots</i>	
<i>Radish</i>	23 €
<i>In variation, raspberry panna cotta</i>	

Net prices, tax and service included

De saison

Asparagus from Sacy-le-Grand

Chantilly cream and ground ivy

OR

Duck Foie gras

Pan-seared, turnips, grapefruit and gentian

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Zander

Morels from local forests and chicory jus

OR

Milk-fed veal Sweetbread

Piked with bay laurel and pan-seared, carrots and St Rieul beer sauce

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Endive from Picardy

Caramelized almond with chicory, caramel and chocolate

OR

Rabotte Picarde

Apple, marjoram and Chantilly cream

95 €

En chemin

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Roach

Crispy, pike eggs and Brussels sprouts

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Arctic Char

Beetroot cooked in salt crust, liquorice and sorrel coulis

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Pigeon from Maison Cassard

Cooked with hay, roasted celeriac and green apple

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Eggs

Flavoured with chicory, wild garlic and lovage

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Cheese Selection

Matured by les Frères Marchand and Bernard Antony

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Blood Orange

Madagascar Vanilla and garden carrots

In 4 services (without the arctic char and the cheese) at 145 €

In 6 services at 175 €

Executive Chef – Julien Lucas

Meat and fish from the European Union

Net prices, tax and service included