



« 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

<i>Asparagus from Sacy-le-Grand</i>	58 €
<i>Smoked trout from the Oise river, Chantilly sauce with ground ivy</i>	
<i>Eggs</i>	49 €
<i>Flavoured with lovage, hop and chicory</i>	
<i>Langoustine</i>	72 €
<i>Smoked with fir, Vintage caviar, leek and beetroot</i>	
<i>Duck Foie gras</i>	64 €
<i>Pan-seared, turnips, grapefruit and gentian</i>	

## Fish

<i>Carp</i>	59 €
<i>Chanterelles mushrooms and green peas, saffron from the Somme Bay</i>	
<i>Zander</i>	72 €
<i>Portobello mushroom from Orry-la-Ville and hazelnut</i>	
<i>Arctic Char</i>	68 €
<i>Beetroot cooked in salt crust, liquorice and sorrel coulis</i>	

*Net prices, tax and service included*

## Meat

<b><i>Beef Sirloin steak from Charolles</i></b>	<b>74 €</b>
<i>Dry-aged, iodized potato pebbles from the Somme Bay, razor clams and meat jus</i>	
<b><i>Milk-fed veal Sweetbread</i></b>	<b>78 €</b>
<i>Piked with bay laurel and pan-seared, carrots and St Rieul beer sauce</i>	
<b><i>Pigeon from Maison Cassard</i></b>	<b>62 €</b>
<i>Cooked with bay, roasted celeriac and green apple</i>	

## Cheese

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

## Desserts

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

## **De saison**

### *Eggs*

*Flavoured with lovage, hop and chicory*

OR

### *Duck Foie gras*

*Pan-seared, turnips, grapefruit and gentian*

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### *Carp*

*Chanterelles mushrooms and green peas, saffron from the Somme Bay*

OR

### *Pigeon from Maison Cassard*

*Cooked with bay, roasted celeriac and green apple*

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### *Rabotte Picarde*

*Apple, marjoram and Chantilly cream*

OR

### *Blood Orange*

*Madagascar Vanilla and garden carrots*

95 €

## **En chemin**

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

### *Asparagus from Sacy-le-Grand*

*Smoked trout from the Oise river, Chantilly sauce with ground ivy*

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### *Langoustine*

*Smoked with fir, Vintage caviar, leek and beetroot*

~

### *Zander*

*Portobello mushroom from Orry-la-Ville and hazelnut*

~

### *Milk-fed veal Sweetbread*

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

~

### *Cheese Selection*

*Matured by les Frères Marchand and Bernard Antony*

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### *Endive from Picardy*

*Caramelized almond with chicory, caramel and chocolate*

In 4 services (without the langoustine and the cheese selection) at 145 €

In 6 services at 175 €

## **Executive Chef – Julien Lucas**

*Meat and fish from the European Union*

*Net prices, tax and service included*