

La Table du Connétable

Menu Instant Gourmand

Eggs

Flavoured with lovage, hop and chicory

OR

Duck Foie gras

Pan-seared, turnips, grapefruit and gentian

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Carp

In variation, scents of verbena and 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

Tabiti Vanilla and garden carrots

105 €, including two glasses of wine selected by our sommelier

Available during the week, except on bank holidays
Net prices, service included