

La Table du Connétable

Menu Instant Gourmand

Tomato

Caviar and Marigold flavour

OR

Duck Foie gras

In terrine, Endive and black Taggiasca Olive

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Carp

*In variation, scents of Verbena and Saffron from the
Somme Bay*

OR

Pigeon from Maison Cassard

Picardy Snails, Lovage

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Strawberry

In dumplings, and Geranium coulis

OR

Rhubarb

Elderflower, iodized Infusion

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

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