



« Man is nothing else but what he makes of himself »

Jean-Paul Sartre

# Summer...

## Starters

<b>Tomato</b> <i>Caviar and Marigold flavour</i>	<b>58 €</b>
<b>Eggs</b> <i>Flavoured with Linden, Hop and Chicory</i>	<b>49 €</b>
<b>Langoustine</b> <i>Roasted, liquorice, Beetroot and Fir</i>	<b>72 €</b>
<b>Duck Foie gras</b> <i>In terrine, Endive and black Taggiasca Olive</i>	<b>64 €</b>

## Fish

<b><i>Catch of the day from port of Dieppe by our fishman Charly</i></b> <i>Sustainable fishing</i>	
<b>Arctic Char</b> <i>Nasturtium and Arugula, Honey from the "Domaine de Chantilly"</i>	<b>68 €</b>
<b>Carp</b> <i>Pan-seared, biscuit of mousseline and raw with scents of Verbena and Saffron</i>	<b>59 €</b>

*Net prices, tax and service included*

## Meat

**Beef Sirloin steak from Charolles** 74 €  
*Dry-aged, iodized Potato pebbles from the Somme Bay, Razor Clams and meat jus*

**Milk-fed Veal Sweetbread** 78 €  
*Roasted, Carrots and Shallots confit, St Rieul Beer jus*

**Pigeon from Maison Cassard** 62 €  
*Picardy Snails, Lovage*

## Cheese

**Cheese Selection** 24 €  
*Matured by les Frères Marchand and Bernard Antony*

## Desserts

**Endive from Picardy** 23 €  
*Caramelized Almond with Chicory, Caramel and Chocolate*

**Strawberry** 23 €  
*In dumplings, and Geranium coulis*

**Blood Orange** 23 €  
*Tabiti Vanilla and garden Carrots*

**Rhubarb** 23 €  
*Elderflower, iodized Infusion*

## De saison

### **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*

95 €

## En chemin

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

### **Eggs**

*Flavoured with Linden, Hop and Chicory*

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### **Langoustine**

*Roasted, Star Anise confit, Beetroot and Fir*

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### **Arctic Char**

*Nasturtium and Arugula, Honey from the "Domaine de Chantilly"*

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### **Milk-fed veal Sweetbread**

*Roasted, Carrots and Shallots confit, Eggplant jus*

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### **Cheese Selection**

*Matured by les Frères Marchand and Bernard Antony*

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### **Blood Orange**

*Tabiti Vanilla and garden Carrots*

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*