

# Notre Terroir

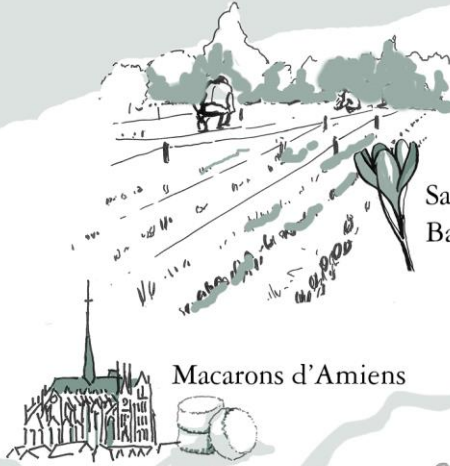
*La Manche*



Coquillages de la Baie de Somme



Agneaux de prés salés



Safran de la Baie de Somme



Macarons d'Amiens



Poissons sauvages des étangs et rivières de Picardie

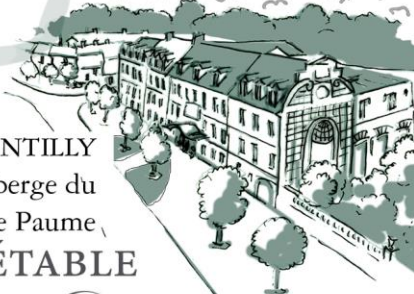
*L'Aisne*

*L'Oise*

CHANTILLY  
Auberge du  
Jeu de Paume

LA TABLE DU CONNÉTABLE

*Parc naturel régional Oise Pays-de-France*



Chevreaux et lièvres



Châtaignes, sapins et fleurs sauvages de la forêt de Chantilly



Endives et champignons d'Orry-la-Ville

*La Seine*



PARIS

## *Summer...*

### Starters

***Foie gras*** **69 €**  
*Pan-seared, smoked with juniper, salt crust baked rhubarb*

***Eggs*** **48 €**  
*Flavoured with chicory, sweet clover and wild garlic*

***Tomato*** **62 €**  
*Freshened with marigold, black olive oil*

***Green Peas*** **59 €**  
*Chanterelle and lovage*

### Fish

***Zander*** **73 €**  
*Portobello mushroom from Orry-la-Ville and hazelnut*

***Pike*** **59 €**  
*Celeriac and savory*

***Arctic char*** **65 €**  
*Just cooked, smoked leeks and pike eggs, buttermilk*

## Meat

<b><i>Duck</i></b>	<b>68 €</b>
<i>Rossini style, stuffed tomato with white beans from Soissons, tarragon salad and rocket</i>	
<b><i>Veal</i></b>	<b>70 €</b>
<i>Milk-fed veal, local mustard crust, sage juice</i>	
<b><i>Summer Roe Deer</i></b>	<b>82 €</b>
<i>Roasted with fir buds, vegetal mayonnaise and beetroot in salt crust</i>	

## Cheese

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

## Desserts

<b><i>Grand Cru Chocolate</i></b>	<b>23 €</b>
<i>Endive from Picardy</i>	
<b><i>Rabotte Picarde</i></b>	<b>23 €</b>
<i>Apple variation, Chantilly whipped cream with marjoram</i>	
<b><i>Rhubarb</i></b>	<b>23 €</b>
<i>From the Somme Bay near the Oise river</i>	
<b><i>Strawberry</i></b>	<b>23 €</b>
<i>From Crisolles and cereals</i>	

## De saison

### **Tomato**

*Freshened with marigold, black olive oil*

OR

### **Foie gras**

*Pan-seared, smoked with juniper, salt crust baked rhubarb*

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### **Pike**

*Celeriac and savory*

OR

### **Veal**

*Milk-fed veal, local mustard crust, sage juice*

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### **Rabotte Picarde**

*Apple variation, Chantilly whipped cream with marjoram*

OR

### **Strawberry**

*From Crisolles and cereals*

95 €

## En chemin

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

### **Green Peas**

*Chanterelle and lovage*

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### **Arctic Char**

*Just cooked, smoked leeks and pike eggs, buttermilk*

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### **Zander**

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

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### **Summer Roe Deer**

*Roasted with fir buds, vegetal mayonnaise and beetroot in salt crust*

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### **Cheese Selection**

*Matured by les Frères Marchand and Bernard Antony*

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### **Rhubarb**

*From the Somme Bay near the Oise river*

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

6 services at 175 € or 295 € with wine pairing

## **Executive Chef – Julien Lucas**

*Meat and fish from the European Union*