

Notre Terroir

La Manche



Coquillages de la Baie de Somme



Agneaux de prés salés



Macarons d'Amiens



Safran de la Baie de Somme



Poissons sauvages des étangs et rivières de Picardie

L'Aisne

Chevreaux et lièvres



L'Oise

CHANTILLY
Auberge du
Jeu de Paume

LA TABLE DU CONNÉTABLE

Parc naturel régional Oise Pays-de-France



Châtaignes, sapins et fleurs sauvages de la forêt de Chantilly



Endives et champignons d'Orry-la-Ville

La Seine



PARIS

Autumn...

Starters

Soft-boiled egg 47 €
Salicornia and snail

Langoustine 62 €
Cucumber and fir buds

Wild boar 56 €
Stuffed dumplings, juniper and wild boletus mushrooms

Jerusalem Artichoke 78 €
Risotto style, black truffle rosace

Fish

Zander 68 €
Portobello mushroom from Orry-la-Ville and hazelnut

Young perch 59 €
Fillet, smoked leeks and buttermilk

Pike 72 €
Pot-au-feu style, root vegetables and smoked chestnuts

Meat

<i>Duck</i>	69 €
<i>Rossini style, mashed potatoes with black truffle</i>	
<i>Roe Deer</i>	68 €
<i>Fillet, apple “tatin” and beetroot sauce</i>	
<i>Beef chuck</i>	65 €
<i>Pebbles from the Somme Bay, iodized meat jus</i>	
<i>Local hare</i>	83 €
<i>A la royale, salsify</i>	

Cheese

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

Desserts

<i>Honey from the Castle</i>	23 €
<i>Seasonal citrus</i>	
<i>Chestnut</i>	23 €
<i>Walk in an autumn wood</i>	
<i>Pear</i>	23 €
<i>Hazelnut and fir</i>	
<i>Grand Cru Chocolate</i>	23 €
<i>Endive from Picardy</i>	

Net prices, tax and service included

De saison

Soft-boiled egg

Salicornia and snails

OR

Wild boar

Dumplings, juniper and wild boletus mushrooms

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Pike

Pot-au-feu style, root vegetables and smoked chestnuts

OR

Beef chuck

Pebbles from the Somme Bay, iodized meat jus

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Chestnut

Walk in an autumn wood

OR

Pear

Hazelnut and fir

95 €

En chemin

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

Jerusalem Artichoke

Risotto style, black truffle rosace

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Young perch

Fillet, smoked leeks and buttermilk

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Zander

Portobello mushroom from Orry-la-Ville and hazelnut

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Roe Deer

Fillet, apple "tatin" and beetroot sauce

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Cheese Selection

Matured by les Frères Marchand and Bernard Antony

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Honey from the Castle

Seasonal citruses

4 services (without the young perch 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

Net prices, tax and service included