

# Notre Terroir

*La Manche*



Safran de la  
Baie de Somme



*La Baie de Somme*



Agneaux  
de prés salés



Macarons d'Amiens



Coquillages de la  
Baie de Somme



Poissons sauvages  
des étangs et rivières de Picardie

*L'Aisne*

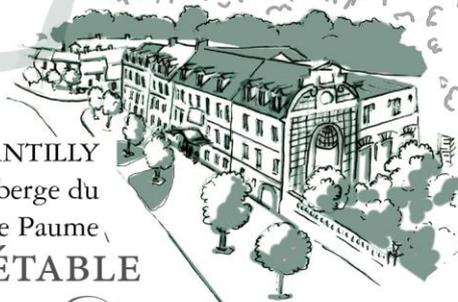


Chevreaux et  
lièvres



*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

# Winter...

## Starters

<b>Turnips</b> <i>Steamed with grapefruit and gentian, ears of the devil</i>	<b>47 €</b>
<b>Scallops</b> <i>Watercress coulis with brown butter and Daurenki caviar</i>	<b>69 €</b>
<b>Wild boar</b> <i>Dumplings glazed with meat jus, swiss chard with onions and celeriac jus</i>	<b>49 €</b>
<b>Jerusalem Artichoke</b> <i>Risotto style, black truffle melanosporum</i>	<b>75 €</b>

## Fish

<b>Sole from Dieppe's fish auction hall</b> (sustainable fishing) <i>Black chanterelle coulis from our forest, shells from the Somme Bay and pike "poutargue"</i>	<b>69 €</b>
<b>Zander</b> <i>Portobello mushroom from Orry-la-Ville and hazelnut</i>	<b>66 €</b>
<b>Silurus</b> <i>Cooked in a brioche bread crust with Madame Poupart's saffron, "pôchouse" sauce</i>	<b>62 €</b>

## Meat

<b><i>Beef chuck steak</i></b>	<b>62 €</b>
<i>Potato pebbles from the Somme Bay, iodized meat jus</i>	
<b><i>Milk-fed veal Sweetbread</i></b>	<b>75 €</b>
<i>Piked with sage and pan-seared, pumpkin gnocchis and black truffle, veal jus</i>	
<b><i>Local Hare</i></b>	<b>65 €</b>
<i>A la royale, preserved salsify</i>	

## Cheese

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

## Desserts

<b><i>Endive from Picardy</i></b>	<b>23 €</b>
<i>Caramelized almond with chicory, caramel and chocolate</i>	
<b><i>Citrus fruits</i></b>	<b>23 €</b>
<i>Meringue and oat cream</i>	
<b><i>Honey from the Domaine de Chantilly</i></b>	<b>23 €</b>
<i>Linden blossom and pollen</i>	
<b><i>Grand Cru Chocolate</i></b>	<b>23 €</b>
<i>Walk in the woods and along the river</i>	

*Net prices, tax and service included*

## De saison

### **Turnips**

*Steamed with grapefruit and gentian, ears of the devil*

OR

### **Wild boar**

*Lightly smoked, dumplings glazed with meat jus, swiss chard with onions and celeriac jus*

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### **Silurus**

*Cooked in a brioche bread crust with Madame Poupart's saffron, "pôchouse" sauce*

OR

### **Beef chuck steak**

*Potato pebbles from the Somme Bay, iodized meat jus*

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### **Endive from Picardy**

*Caramelized almond with chicory, caramel and chocolate*

OR

### **Honey from the Domaine de Chantilly**

*Linden blossom and pollen*

95 €

## En chemin

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

### **Turnips**

*Steamed with grapefruit and gentian, ears of the devil*

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### **Scallops**

*Watercress coulis with brown butter and Daurenki caviar*

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### **Zander**

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

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

*Piked with sage and pan-seared, pumpkin gnocchis and black truffle, veal jus*

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### **Cheese Selection**

*Matured by les Frères Marchand and Bernard Antony*

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### **Grand Cru Chocolate**

*Walk in the woods and along the river*

4 services (without the scallops 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*