



« L'essentiel n'est pas ce que l'on fait de l'homme, mais ce qu'il fait de lui-même  
à partir de ce qu'on lui a donné »

Jean-Paul Sartre

# Winter...

## Starters

<b>Turnips</b> <i>Steamed with grapefruit and gentian, clover panna cotta and 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>Lightly smoked, dumplings glazed with meat jus, swiss chard with onions and juniper 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 chanterelles from our forest, shells from the Somme Bay and pike "poutargue" and sole milk infusion</i>	<b>69 €</b>
<b>Zander</b> <i>Portobello mushroom from Orry-la-Ville and hazelnut</i>	<b>66 €</b>
<b>Silurus</b> <i>Roasted with saffron butter, leek cooked in salt and sea weed crust, "pôchouse" sauce</i>	<b>62 €</b>

## Meat

***Beef chuck steak*** **62 €**  
*Potato pebbles from the Somme Bay, iodized meat jus*

***Milk-fed veal Sweetbread*** **75 €**  
*Piked with bay laurel and pan-seared, carrot variations  
and St Rieul beer veal sauce*

***Local Hare*** **65 €**  
*A la royale, preserved salsify*

## Cheese

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

## Desserts

***Endive from Picardy*** **23 €**  
*Caramelized almond with chicory, caramel and chocolate*

***Citrus fruits*** **23 €**  
*Meringue and oat cream*

***Honey from the Domaine de Chantilly*** **23 €**  
*Linden blossom and pollen*

***Grand Cru Chocolate*** **23 €**  
*Walk in the woods and along the river*

*Net prices, tax and service included*

## De saison

### **Turnips**

*Steamed with grapefruit and gentian, clover panna cotta and ears of the devil*

OR

### **Wild boar**

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

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### **Silurus**

*Roasted with saffron butter, leek cooked in salt and sea weed crust, "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, clover panna cotta and 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 bay laurel and pan-seared, carrot variations and St Rieul beer veal sauce*

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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*