

Seasonal Menu

Christophe Dufossé, eagerly follows his inspiration that he finds in ever changing moment, he invites you on this culinary journey that follows the seasons...

This is a perfect way to discover his culinary style that showcases the best ingredients from the Market.

"the portions are adapted to the size of the menu"

<i>4 course Menu</i>	<i>6 course Menu</i>	<i>6 course Menu</i>
<i>120 €,</i>	<i>170 €,</i>	<i>210 €,</i>
<i>excluding beverages</i>	<i>excluding beverages</i>	<i>excluding beverages</i>

To start...My Gourmet Cravings

Crab from Côte d'Opale
Seaweed steam, STURIA caviar, Yuzu floret, Aioli, Shaky Bouillabaisse water
Langoustines from our Coasts
Twist on Mascarpone Cream, Langoustine juice
Langoustine extract Sorbet, Tarragon oil
Baby Peas
In Tremulous Jelly, Pepper Mint Snow, Creamy Peas

Saint Pierre
Confit with Home-made Rhubarb Vinegar, cooked "a-la Plancha"
Iodized Emulsion
Rhubarb stem, cooked in Honey, Sage, Crispy Chip

Line-caught Sea Bass
Cocked on skin in a Salted butter
Fava bean Barigoule, Fresh morels, Lemon extract
Tisane by CD "Herbal Flavours"

Green asparagus from the "Pont d'Achelles" farmhouse
Cooked in Salt Crust
Cappuccino style Wild Garlic sauce

French Veal Filet
Pan seared, in a Fresh Anchovy Crust, Sweet pepper juice
"Camus" and "Pepper" Artichokes
Sardine Condiment

Our cheese trolley with fresh and matured cheeses
Maison "Philippe Olivier", Master Cheesemaker and Maturation Expert
Home-made rustic bread, seasonal chutney

Gariguette Strawberry
Salas of fresh Strawberries and rocket, Lemon
Frozen Marshmallow, Olive Oil soft Ice-crem

Rice pudding
Contemporary rice pudding, Puffed rice
Caramel tile, Traditional French Milk spread, Fermented Milk Ice-cream

The Local Craftsmen of the highest quality, that we work with to ensure the sustainability of our creations



Breads and Pastries: Our Pastry and Bakery teams

Château de Beaulieu : Red Fruits, Apples, Pears, Nuts,
Herbes Aromatiques, Fleurs (comestibles)

Aged Cheeses, Artisan Butter :
Philippe Olivier à Boulogne-sur-Mer

Flours : Moulin de Brimeux
Le Petit Moulin de la Ferme du Cambrésis
Moulin du Nord

Yogurts / Farm milk / Raw cream: Moulin de la Carnoye
Ferme Berlette

Free range eggs: SARL Lemirre Elevage de Paradis Lestrem
Duck eggs: Mme Caron

Ice Cream and Pastries: Home made
Chocolates: Domory / Agrimontana
Valhrona

Herbs, Spices, Oils and Peppers:
Poivre du Sichuan (Chengdu)
La Fleur de Sel des Hauts-de-France
Huilerie Beaujolaise
Selectissime

All our Meat and Poultry are of a French Origin

Caviar : Maison Sturia - French producer

Truffles: Mirko Tartufi – Truffe Blanche d’Alba
Mme Larussi
Maison Plantin

Meat & Poultry: Maison Masse Foie Gras de Canard
JA Gastronomie
Boucherie Lesage
Maison Andignac Foie gras de canard
Le Pigeon de la ferme de Steenvoorde

Fish & Shellfish: Martin Poisson Boulogne-sur-Mer
JC David Boulogne-sur-Mer
Saumon d’Isigny Ferme Marine de la Baie
des Veys

Vegetables and Farmer’s Markets: Lannion Ville Bretagne
Maison Leclair
Mr Bouclet – Cresson des Fontaines
Mora Frères
Domaine Saint Vincent
Caron David – Courges et Ail fumé
Mr Brevart – Echalote de Busnes
(Confrérie de l’Echalote de Busnes)
Potdevin Julie – Ail Noir du Nord

Honeys: Le Rucher de la rivière aux Roseaux

Lingots du Nord Label Rouge : Mr Raeckelboom

Snails: Ferme d’Hénin-sur-Cojeul