

*Chef Gilles Dudognon,  
Henri Dudognon and Guillaume Ragot present...*



***Tasting Menu Grande Escapade***  
*(Served to all guests at the table)*

*The Amuse-Bouche*  
❧

*Gillardeau Oyster, Cucumber and Limousin Beef,  
Ginger, Pine Oil, Iodic Smoothie*  
❧

*Perfectly Cooked Langoustines, Local Pig "Cul Noir" Bacon,  
Fresh Peas, Poultry Juice, Shell juices*  
❧

*Line-caught fish smoothly cooked, Green Foam,  
Fish Tartare, Artichokes and Citrus Fruits*  
❧

*A variation on Père Ragot's lamb:  
Roast loin and roast liver,  
Confit Breast with Tapenade,*  
❧

*The Cheese Trolley you can't miss  
La Maison du Fromage Selection, An institution since 1935\**  
❧

*Parsley, Gentian, Sorrel, Fresh Sorbet...Spring is here!*  
❧

*Blancmange Strawberry and Acacia, drop of Milk*

***This Menu is offered to you with la Table des Fromages Maison du Fromage, 150€  
Or with one single Cheese instead of the Cheese trolley, 135€  
Optional: Wine Flight (3 glasses per person), 60€***

*Dear Guests, so as to guarantee high quality in our menus, a product can be changed for another when Chef comes back from his daily market. Any change upon your request is subjected to extra cost. Please note that the tasting menu Grande Escapade can only be ordered till 9.15pm at dinner and 1.15pm at lunch*