

*Chef Gilles Dudognon,  
Henri Dudognon et Guillaume Ragot are pleased to introduce*

***Tasting Menu Grande Escapade***  
*(Served to the Entire Table)*

*L'Amuse-Bouche*  
❧

*Gillardeau Oysters, Cucumber and Limousin Beef,  
Ginger, Fir Oil, Iodized Smoothie*  
❧

*Lightly Seared Langoustines, "Cul Noir" Pork by Père Dufour,  
Garden Peas, Poultry Jus, Shellfish Foam*  
❧

*Tenderly Cooked Line-Caught Fish, Green Emulsion,  
Fresh Tartare, Citrus*  
❧

*Farm-Raised Limousin Veal Rack, Panoufle Ragout,  
Potato Cake, Truffled Juice*  
❧

*The Cheese Table,  
House Selection by "Maison du Fromage" – A local institution since 1935 \**  
❧

*Crème Brûlée-Style Dessert, « Jubilee » Cherries, Thyme & Lemon Sorbet*  
❧

*Strawberry & Acacia Blancmange, Milky Cloud*  
❧

***This menu is available with the Cheese Table at the rate of 150€  
or with a single crafted Cheese dish instead at the rate of 135€  
Optional Wine Pairing: 3 glasses per person***

*Dear Guests, in order to guarantee freshness and quality,  
some products may be replaced based on market availability.  
Please note: any modifications to the tasting menus will incur an additional charge.  
The "Grande Escapade" tasting menu is not available after 1:15 PM for lunch or 9:15 PM for dinner.*

❧ **MICHELIN 2025**