

*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,
Chard, Poultry Jus, Shellfish Foam*
❧❧❧

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

*Farm-Raised Limousin Veal Rack, Panoufle Ragout,
Chanterelles "Cromesquis", 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.*