

*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 served Two Ways
In broth Veal head Carpaccio
Breaded, with Wasabi condiment, Mustard seeds, Shiso leaf*
❧

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

*Tenderly Cooked Line-Caught Fish,
Lobster Emulsion with Combava, Fresh Tartare*
❧

*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 **
❧

Butternut Autumnal Sweetness, Orange Sorbet and Gingerbread foam
❧

*A reinterpretation of French Poire Belle Hélène: Pear, Chocolate,
Vanilla ice cream and a crispy Vanilla Gavotte,*
❧

***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**