

The Autumn Menu

Let's Begin

Aquitaine Caviar, Homemade Blinis and Cream - 30gr 105€, 50gr 135€, 100gr 240€,



Risotto with the Furst sliced Melanosporum Truffles, 64€



*A Duet of Red Cabbage and Foie Gras Ravioli, Pearled Tapioca,
Kimchi-Style Brassica, Silvers of Herring,
Enveloped in a Deep Purple Duck Broth, 46€*



*Jerusalem Artichoke in Two Movements:
A Silky Compression Bathed in Poultry Essence,
Mushroom Royale, Korean-Marinated Egg Yolk and Tender Shiitake, 42€*



The Timeless "Pâté en Croûte" Saint Martin, 44€

To Follow

*Line-Caught Fish, Beurre Blanc sauce with Neuvic Caviar,
Citrus Tartare, 71€*



*Crisped Scallops with Melanosporum Truffles,
Leeks and Clams in a Velvet Truffled Onion Jus, 72€*



*Limousin Beef Fillet, Anchovy Vinaigrette,
Freshly Cooked Anna Potatoes, Périgueux Sauce, 71€*



*Chef's Seasonal Meat Pithiviers
A dish to share for two, indulgent and generous, **Signature Course, 145€***

To Finish

*The Cheese Table, House Selection by "La Maison du Fromage" – A local institution since 1935,
29€*



The Timeless Chestnut Soufflé, 22€



*A reinterpretation of French Poire Belle Hélène: Pear, Chocolate,
Vanilla Ice Cream and a crispy Vanilla Gavotte, 22€*



*Delicately crisp Coffee Gavotte,
Clementine gel, Almond-Hazelnut Praline, Arabica Ice Cream, 22€*



Warm Chocolate Soufflé Tart, Cacao Nibs, Tonka Bean Ice Cream, 22€

 **MICHELIN 2025**

*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*
❧

Country-Style French Toast, Onion Plume and the Season's First Melanosporum Truffles
❧

*Line-Caught Fish,
Lobster-Kaffir Lime Emulsion, refreshing Shellfish Tartare*
❧

*Farm-Raised Limousin Veal Rack, Panoufle Ragout,
Wild Mushroom "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.*

Le Menu Balade Gourmande

Three-Course Option – Available only at lunch

*Four-Course Option – Available at lunch and dinner ***

L'Amuse-bouche



*Jerusalem Artichoke in Two Movements:
A Silky Compression Bathed in Poultry Essence,
Mushroom Royale, Korean-Marinaded Egg Yolk and Tender Shiitake*



*** A Duet of Red Cabbage and Foie Gras Ravioli, Pearled Tapioca,
Kimchi-Style Brassica, Silvers of Herring,
Enveloped in a Deep Purple Duck Broth*



*Duck Breast Wrapped in our Garden Stuffed Cabbage,
Potato Millefeuille crisped to Perfection and lacquered with a Slow-Reduced Jus*



*Coffee Gavotte, Clementine Gel,
Almond-Hazelnut Praline & Arabica Ice Cream*



Three-Course menu's rate is 85€

Four-Course menu's rate is 110€

Optionnal :

The Cheese Table,

House Selection by "La Maison du Fromage" – A local institution since 1935, 29€

Our Local Partners, Suppliers & Friends

*Gillardeau Oysters (17), Neuviac Caviar (24), Vegetables by Odette Garcia (19), Limousin Veal from
Lubersac (19), Beef from Somafer (87), Ham by Gaec Dufour (87), Pigeons from the Célestin Family, La
Meyze (87), Maison du Fromage (87), Megeas Orchards (87), Bread from Ferme des Chantouroux (87),
Nouhaud Distillery (87), Limoges Porcelain (87), Dairy and Cream from Les Fayes (87),
Honey, Herbs & Produce from our own Garden*