

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

Tasting Menu Grande Escapade
(Served to the Entire Table)

L'Amuse-Bouche
❧❧❧

*Poached Foie Gras, Chicken Broth,
Tapioca and Fresh Black Truffles*
❧❧❧

*Langoustines served in two courses:
In Gyoza, Kimchi style Red Cabbage broth,
Crispy, Shell Foam*
❧❧❧

*Line-Caught Fish,
Saffron Cabbage mousseline, Thin Vegetables and Onion,
White Butter sauce with rice Vinegar*
❧❧❧

*Farm-Raised Limousin Veal Rack,
Darphin potatoes, Grilled with Mushrooms and Truffled Juice*
❧❧❧

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

Apple-Kiwi Freshness, Limousin Apple Sorbet
❧❧❧

Chocolate-Clementine Gavotte with Citrus sorbet
❧❧❧

***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.*