

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

Tasting Menu Grande Escapade
(Served to the Entire Table)

L'Amuse-Bouche



*Green Asparagus in two ways:
Flame-Grilled, Anchovies, Egg Yolk Confit, Hazelnut Crumble
Royal, Asparagus Mimosa, Herring Foam*



*Rice Koji, Peas,
Squids and Poultry Juice, Green Foam*



*Line-Caught Fish of the day,
Candied Fennel, Citrus Fruit, Parsley Juice*



*Grilled Limousin Beef Fillet, Poached Marrowbone,
Spinaches and Périgueux Sauce*



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



Apple-Kiwi Freshness, Limousin Apple Sorbet



Chocolate-Clementine Crispy Gavotte Biscuit 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 60€***

*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



*White Asparagus softly warm,
Orange Blossom Water Sabayon, Poutargue, Grapefruit, Fried Capers*



***** Poached Escargots, Garlic and Parsley,
Potatoes Foam with wild garlic, Poultry Juice and Crispies***



*Confit Pork, Grilled Filet Mignon,
Celery, Green Apple and Juice*



Vacherin style Grapefruit and Chestnut Dessert



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), Neuvic 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