

*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
❧❧❧

*Variations on Strawberries and Rhubarb,
Shiso sorbet, whipped Fromage Blanc and Grenadine,*
❧❧❧

***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.*