

*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 prepared 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 Butter Sauce*



*Grilled Rack of Lamb, Tapenade,
Mint-flavoured Mousseline, Garlic and Rosemary Sauce*



*The Cheese Trolley,
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€

Optional Wine Pairing, 4 glasses per person 80€

Dear Guests, in order to guarantee freshness and quality,