

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

## ***Tasting Menu Grande Escapade***

*(Served to the Entire Table)*

*L'Amuse-Bouche*



*Bluefin Tuna in Two Ways:*

*Tataki Style with Bell Pepper–Blue Fish Broth, Small Anchovies*

*Tartare with Burnt Tomato Foam and Sorbet*



*Rice Koji, Peas,*

*Squids and Poultry Juice, Green Herb Foam*



*Line-Caught Fish,*

*Braised Leeks, Poached Gillardeau Oyster, Smoked Milk Foam*



*Confit Lamb Breast in a traditional Mustard Crust,*

*Garlic and Rosemary Jus*



*The Cheese Trolley,*

*House Selection by “Maison du Fromage” – A local institution since 1935 \**



*Cherry, Vanilla, Lemon*



*French Blanc Manger, Acacia and Strawberry*



***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,  
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.*