

*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



When Langoustine meets Black Pudding



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.