

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

Tasting Menu Grande Escapade
(Served to the Entire Table)

L'Amuse-Bouche
❧❧❧

*Pan-Seared Foie Gras with Porcini Mushrooms,
Mushroom Chawanmushi, Light Juice*
❧❧❧

Langoustine in a Crisp Shell, Butternut Squash, "Gauloise" Emulsion
❧❧❧

*Herb-Stuffed Line-Caught Fish,
Fish Juice, Artichoke & Shellfish Casserole*
❧❧❧

*Limousin Farm-Raised Veal Rack,
Leek Stuffed with Aged Mangalitza, Truffle Juice*
❧❧❧

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

Megeas Pear and Julien Frémont Cider
❧❧❧

*A Taste of the Limousin
Fig, Raspberry & Chestnut Emulsion*
❧❧❧

***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.*