The "Grande Escapade" tasting menu is not available after 1:15 PM for lunch or 9:15 PM for dinner.

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The Menu Balade Gourmande

Three-Course Menu – Available only at lunch
Four-Course Menu – Available at lunch and dinner **

L'Amuse-bouche

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Limousin Veal Head Carpaccio,
Gillardeau Oyster, Chimichurri Sauce, Black Garlic Condiment
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Gently Cooked Pike-Perch, Pig's Trotter
Poultry Juice, Garden Herb Foam

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Game-Stuffed limousin Cabbage, Cranberry Juice

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Valrhona Chocolate Gavotte, Burn Bread as a Crème brûlée
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Three-Course menu's rate is 85€
Four-Course menu's rate is 110€

***Optionnal**:*
The Cheese Trolley,
House Selection by "La Maison du Fromage" – A local institution since 1935, ***29€***

Our Local Partners, Suppliers & Friends

Gillardeau Oysters (17), Neuvic Caviar (24), Vegetables by Odette Garcia (19), Limousin Veal from Lubersac (19), Beef from Somafer (87), Ham by Gaec Dufour (87), Pigeons from the Célestin Family, La Meyze (87), Maison du Fromage (87), Megeas Orchards (87), Bread from Ferme des Chantouroux (87), Nouhaud Distillery (87), Limoges Porcelain (87), Dairy and Cream from Les Fayes (87), Honey, Herbs & Produce from our own Garden

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