MICHELIN GUIDE
2026

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

Tasting Menu Grande Escapade

(Served to the Entire Table)

L'Amuse-Bouche

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

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

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

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

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

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Megeas Pear and Julien Frémont Cider

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A Taste of the Limousin
Fig, Raspberry & Chestnut Emulsion

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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.