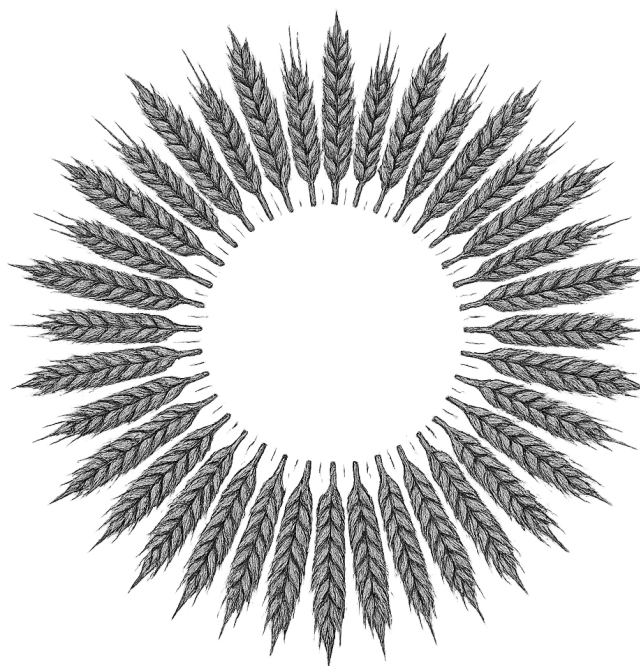


LE  
grand  
MENU  
summer  
2025



... a magical flow of small courses,  
imagined, designed and polished like jewels.  
all orchestrated as a delicious journey:  
cosy, surprising, mischievous, unforgettable.

RESTAURANT MICHEL GUÉRARD  
Hugo Souchet  
et la brigade d'Eugénie

# *jour* de fête au jardin

Patience



Garden fantasy  
Dressed in an egg shell

◦

Exquisite truffle “zephyr”

◦

Summertime on a buttery tart,  
Tomato, pistou & fresh herb sorbet

◦

Garden farfalle

◦

Diaphanous dim sum of wild mushrooms,  
Creamy infusion of black truffle

◦

Crunchy gossamer of vineyard peach,  
Marigold granita

◦

“Light as a cloud”  
Marquis de Béchamel soft cake

Your dinner ends with  
The Three of Delights  
& a warm fruit tart to share

305€



Designed for Plants Lovers,  
this menu is free of flesh, but full of beautiful greens,  
born from the remarkable know-how  
of our neighbouring farmers.