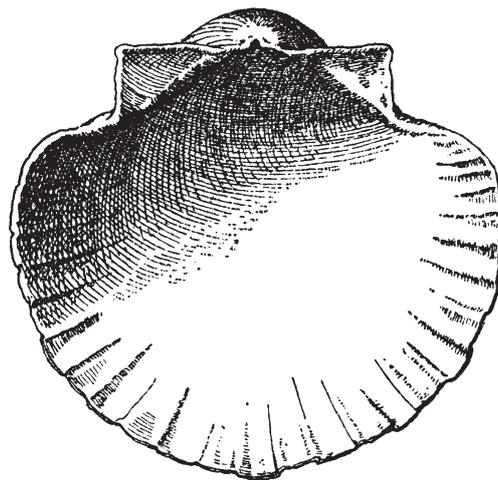


LE
grand
MENU
Winter
Spring
2026



... 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

o

Exquisite truffle "zephyr"

o

"Pride of the Pastures" asparagus
Draped in a tangy sabayon

o

Spring ragout of green peas and fava beans,
fresh herb pasta

o

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

o

"Light as a cloud"
Marquis de Béchamel soft cake

o

Filigree wings of coffee & bitter chocolate,
Refreshed with ginger & cardamom

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.