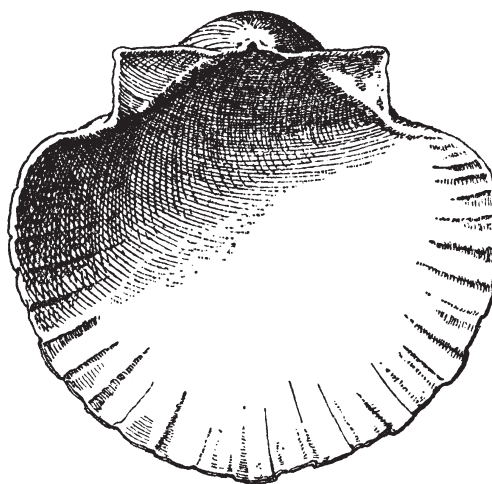


LE
grand
MENU
Winter
2025



... 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

◦

Delicate black truffle pie,
"Highway to Heaven" vinaigrette

◦

Exquisite truffle "zephyr"

◦

Small Jerusalem artichoke ravioli,
root vegetables

◦

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

◦

"Light as a cloud"
Marquis de Béchamel soft cake

◦

Filigree wings over 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.