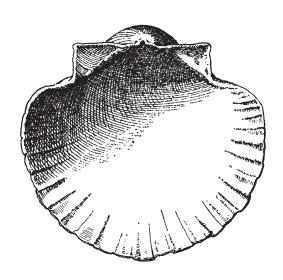
LE **Grand** MENU autumn 2025



... 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

jOUP de fête au jardin

Patience



Garden fantasy Dressed in an egg shell

Autumn on a buttery tart, Ceps & lightly whipped, tangy crème fraîche

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 remakable know-how of our neighbouring farmers.