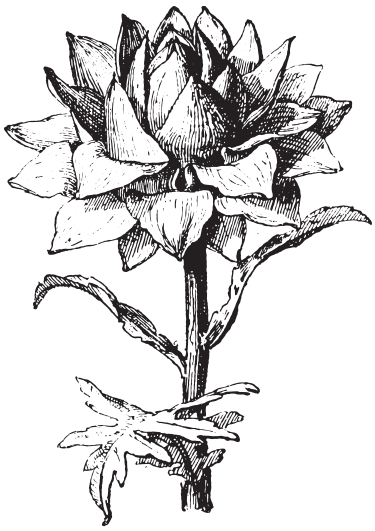
LE grand MENU

summer 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

✳

Tangy chanterelle salad,
Pine nuts & mandarin oil

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Garden fantasy
Dressed in an egg shell

•

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

•

Exquisite truffle “zephyr”

•

Garden farfalle

•

Botanists’ porcelain baba,
Fresh herbs & a hint of citrus

•

Beneath the fig tree
Silken cream, juicy peach, crisp golden leaves

✳

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

305 €