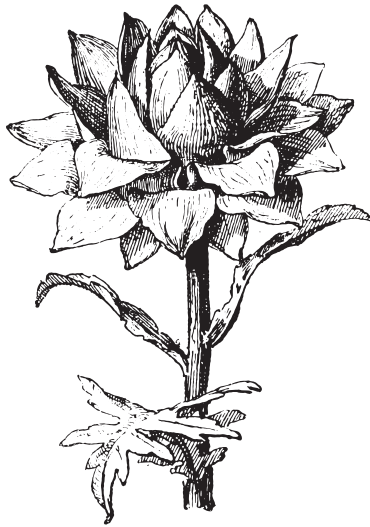


LE
grand
MENU
spring
summer
2026



... 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



Garden fantasy
Dressed in an egg shell

◦

Exquisite truffle “zephyr”

◦

“Folle” artichoke salad, lightly tangy

◦

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

◦

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

◦

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

◦

Chocolate, in a warm-cool opulence
Verbena, Armagnac & ginger



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.