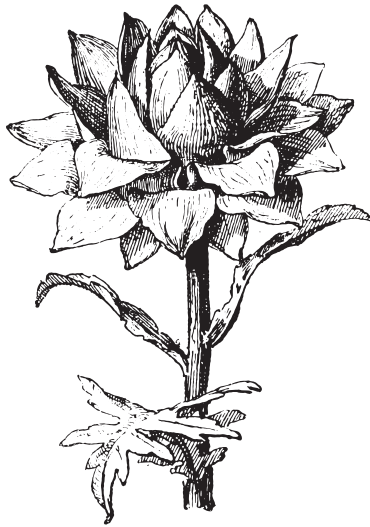


LE
grand
MENU
spring
summer
2026



... 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

Patience



“Folle” artichoke salad, lightly tangy,
Foie gras shavings

•

Beautiful langoustine, roasted in spicy glaze,
Squid angel hair

OR

Young turbot, roasted in green hues,
Tender peas & seaside greens

•

Crisp sweetbread in Spring finery,
Herbs raviole & shallot jus

OR

Pyrénées lamb best cuts in the hearth,
“Bonbon” of oyster & candied asparagus

•

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

OR

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



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