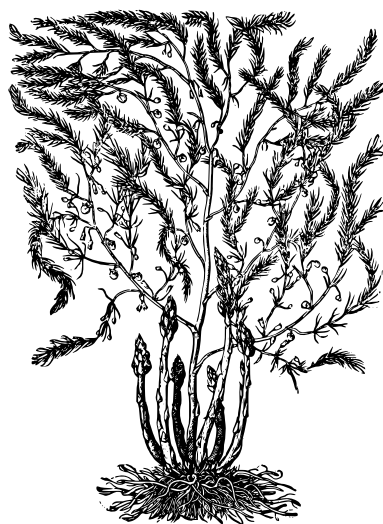


# Le Grand Menu

spring & summer 2021



POUR VÔTRE PLAISIR, NOUS AVONS, CETTE ANNÉE  
SOUHAITÉ MARQUER NOTRE COLLECTION GOURMANDE  
AU SŒAU D'ALLÈGRES NOUVEAUTÉS SAISONNIÈRES  
EMPREINTES D'INATTENDU, D'IMPÉRTINENCE, PARFOIS  
D'HUMOUR PONCTUÉES DE QUELQUES UNS DE NOS  
CLASSIQUES INTÉMPORELS ÉGALLEMENT REVISITÉS.

*Michèle Guérand*

# Jour de Fête

As a patience,  
Freshly baked brioche with herbs  
Foie gras with fig leaves & garden broth sherbet

\*

Landes white asparagus with pear,  
Grilled young leek, fritto misto of sorrel  
◦  
Tsarina egg with 300 days caviar, dressed in the shell,  
whipped cream of green banana, onion & vodka  
◦  
"Tourne-Feu" Lobster,  
Silky broth of shrimps, coconut & orange blossom,  
Caramelized onion  
◦  
Foie gras seared on the embers,  
Vegetal garum & green curry  
◦  
Pyrénées Lamb best cuts in the hearth,  
Young garlic juice  
◦  
Diaphanous dim sum of wild mushrooms,  
Creamy infusion of black truffle & Noilly  
◦  
Summer millefeuille,  
with iced fruit cream & lime  
◦  
"light as a cloud"  
Marquis de Béchamel soft cake

\*

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

260 €

# Palais Enchanté

As a patience,  
Freshly baked brioche with herbs  
Foie gras with fig leaves & garden broth sherbet

\*

Landes white asparagus with pear,  
Grilled young leek, fritto misto of sorrel

o

Tsarina egg with 300 days caviar, dressed in the shell,  
whipped cream of green banana, onion & vodka

o

Fire-glazed gamberoni,  
Red mullet & urchin mousse,  
wild carrot candied in cherry brew

o

"Tourne-Feu" Lobster,  
Silky broth of shrimps, coconut & orange blossom,  
Caramelized onion

o

Searred baby mackerel & anchovies,  
Aniseed goose "butter",  
Beetroot petals with Petit Manseng vinegar

o

Foie gras seared on the embers,  
Vegetal garum & green curry

o

Pyrénées Lamb best cuts in the hearth,  
Young garlic juice

o

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

o

Summer millefeuille,  
with iced fruit cream & lime

o

"light as a cloud"  
Marquis de Béchamel soft cake

\*

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

295 €