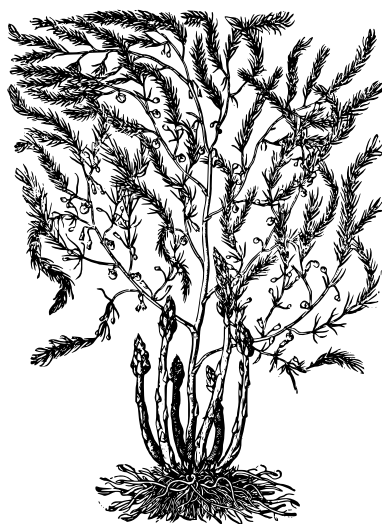


Le Grand Menu

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 Guillard

Jour de Fête au Jardin

As a patience,
Freshly baked brioche with herbs
& garden broth sherbet

*

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

o

The greengrocer's eggshell,
whipped cream of green banana, sweet onion & vodka

o

Baby vegetable stew,
Sunflower seeds & herbs "Houmous",
Tops consommé

o

"Grande Tradition" pea soufflé,
Basil & sorrel sorbet

o

Garden gyozas,
in a roasted vegetable broth,
Green curry pesto

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

*Designed for Plant Lovers,
this menu is free of flesh,
but full of beautiful greens,
born from the remarkable know-how
of our neighbouring farmers.*

260 €