

à Eugénie,
tout près de la Nature

Le Grand Menu

Spring & Summer



... une partition magique de petits plats,
imaginés, dessinés et polis comme des bijoux ...
le tout, orchestré comme un voyage gustatif :
chaleureux, surprenant, malicieux ... inoubliable !

**Michel Guérard,
Hugo Souchet
et la brigade d'Eugénie**

Jour de Fête au Jardin

As a patience,
Freshly baked brioche with herbs
& onion consommé

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Grilled leek,
Miso hollandaise & fritto misto of sorrel

◦

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

◦

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

◦

Exquisite truffle "zephyr"

◦

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

◦

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

◦

Citrus from our greenhouse
Dark cocoa sorbet & bouillon

◦

"light as a cloud"
Marquis de Béchamel soft cake

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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.*

275 €

4 MARS 2022