

LE
grand
MENU
fall
winter
2023



... 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

Patience



Garden fantasy,
dressed in an egg shell

◦

Exquisite truffle "zephyr"

◦

Cep french toast,
forest essence

◦

Autumn squash pie & smoked Madiran

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

◦

Artichoke surprise !
chocolate, ginger, bergamot

◦

"Light as a cloud"
Marquis de Béchamel soft cake



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

285 € TTC

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.