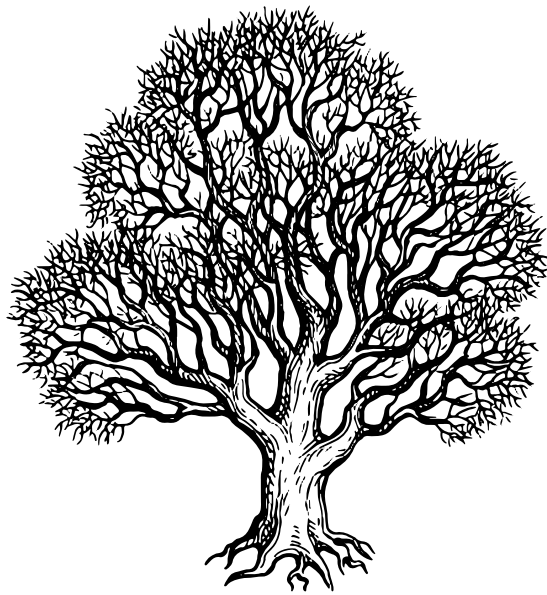


LE
grand
MENU
autumn
2024



... 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

◦

Mushroom “extravaganza”,
Veiled with a farm sabayon

◦

Exquisite truffle “zephyr”

◦

Artichoke stew,
Agnolotti glazed & parmesan cheese

◦

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

◦

Eugénie’s citrus grove,
On a frothy pain perdu

◦

“light as a cloud” Marquis de Béchamel soft cake



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

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.

295 € incl. VAT