

Autumn à la Carte Selection

Our Starters

Aquitaine Caviar, Blinis and Cream -30g, 105€ - 50g, 135€ - 100g, 240€

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*Our Classic Mushroom Pie, Foie gras,
Slices of Local Raw Ham, Mushrooms Foam, (A partager en duo), 64€*

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The Fried Kadaïf Langoustine, Shell juices, Jerusalem Artichoke, 58€

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The Signature Saint Martin Pâté en Croute with Foie gras, 45€

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From our Woods, The Cep

As a Ravioli with its gourmet cream; Raw with a Comté cheese light foam, 46€

Our Mains

*Line Fish softly cooked, Autumn Vegetables, Lobster & Lemongrass Broth,
Smoked milky Sauce, (prices depend on fresh fish supply)*

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The Classic Bordelaise Sauce Lampree, Leak cassolette, 66€

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The Rack of Limousin Veal, Grilled Vegetables, Gourmet Juice, 64€

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*The Limousin Beef filet, "Pommes Anna", sliced & layered potatoes in butter
Classic Périgueux Sauce with Truffles, 71€*

Cheeses & Desserts

*The Spectacular Cheese Trolley,
A Selection from La Maison du Fromage, since 1935, 29€*

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Minute Choco Soufflé Tart, Gruë and Tonka Ice Cream, 22€

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Passion Fruits Soufflé, A mix of Orange, Pineapple & Lime Sorbet, 22€

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Lemon Genoa Sponge Cake, Basil Sorbet & Chamomille, 22€

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The Sweet Chestnut, Pumpkin purée, Mandarin Orange Sorbet, 22€

*Michelin Star Chef Gilles Dudognon,
Henri Dudognon & Guillaume Ragot are happy to introduce...*



Le Menu Grande Escapade

(Fixed menu for all the guests of the table)

L'Amuse-Bouche



*A delicious Land-Sea Alliance,
Poached Gillardeau Oyster, Grilled Trotters, Salty Broth*



The Fried Kadaïf Langoustine, Shell juices, Jerusalem Artichoke



*Line Fish softly cooked, Autumn Vegetables,
Lobster & Lemongrass Broth, Smoked milky Sauce*



*Sweetbread, Butternut, Stuffed Paccheri,
Mushroom Broth, Classic Périgueux Sauce*



*The Spectacular Cheese Trolley,
A Selection from La Maison du Fromage, since 1935**



Pre-dessert : The Pear



The Sweet Chestnut, Pumpkin purée, Mandarin Orange Sorbet

This Menu is proposed to you at the rate of 150€.

****Or 135€ with one single Cheese instead of the Cheese trolley***

Optional: Wine Flight (3 glasses per person), 60€ per person.

Dear Guests, so as to guarantee high quality in our menus, a product can be changed for another when Chef comes back from his daily market. Any change upon your request is subjected to extra fee. Please note that the tasting menu Grande Escapade can only be ordered till 9.15pm at diner and 1.15pm at lunch

Le Menu Balade Gourmande

A Three course Menu, served for Lunch only

A Four course Menu, for Lunch & Diner**

L'Amuse-bouche



Pan Fried Foie gras, Grapes and Ajo Blanco



From our Woods, The Cep

As a Ravioli with its gourmet cream; Raw with a Comté cheese light foam,



Roasted Venisson, Autumn Vegetables & Chanterelles Cassolette,

Legonberries reduced Juice



Lemon Genoa Sponge Cake, Basil Sorbet & Chamomille

Balade Gourmande 3-Course Menu, 85€ per guest

Balade Gourmande 4-Course Menu, 110€ per guest

As an extra : The Spectacular Cheese Trolley,

A Selection from La Maison du Fromage, since 1935 29€ per person

Our Neighbors, Friends & Suppliers

*Huitres Gillardeau (17), Légumes Odette Garcia (19), Veau du Limousin Lubersac (19),
Jambon Gaec Dufour (87), Pigeon Famille Célestin La Meyze (87), La Maison du Fromage (87), Vergers de
Megeas (87), Distillerie Nouhaud (87), Porcelaine de Limoges (87), Couteaux de Nontron (24),*