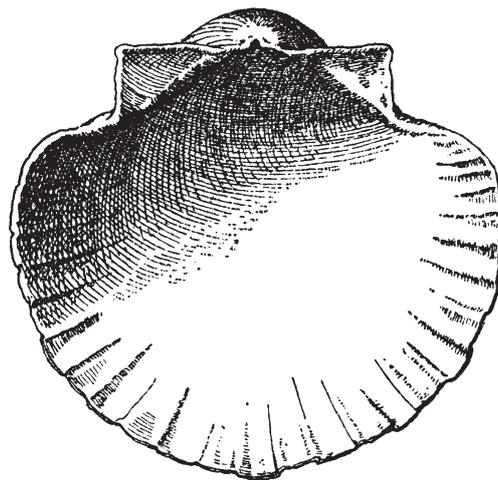


LE
grand
MENU
Winter
Spring
2026



... a magical flow of small courses,
imagined, designed and polished like jewels.
all orchestrated as a delicious journey:
cosy, surprising, mischievous, unforgettable.

RESTAURANT MICHEL GUÉRARD
Hugo Souchet
et la brigade d'Eugénie

jour de fête

Patience



“Pride of the Pastures” asparagus
Draped in a tangy sabayon

◦

Beautiful langoustine, roasted in spicy glaze,
Squid angel hair

◦

Tender brill, bronzed in butter,
A delicate garden ragoût & nettle velvet,

◦

Crisp sweetbread in Spring finery,
Herbs pasta & tangy shallot jus

OR

Pyrénées lamb best cuts in the hearth,
“Bonbon” of oyster & candied asparagus

◦

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

◦

“Light as a cloud” Marquis de Béchamel soft cake

◦

Filigree wings of coffee & bitter chocolate,
Refreshed with ginger & cardamom



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

305 €

Taxes and service are included.

Our melanosporum truffles are picked at maturity, in January, and immediately treated as home-made preserves, so you will enjoy them all year.

palais enchanté

Patience



Tsarina egg, dressed in the shell,
Haddock pomme soufflée

o

“Pride of the Pastures” asparagus
Draped in a tangy sabayon

o

Beautiful langoustine, roasted in spicy glaze,
Squid angel hair

o

Foie Gras “swooned” in Barocco
& hearth-kissed gamberone,
Rich duck consommé

o

Tender brill, bronzed in butter,
A delicate garden ragoût & nettle velvet,

o

Crisp sweetbread in Spring finery,
Herbs pasta & tangy shallot jus

or

Pyénées lamb best cuts in the hearth,
“Bonbon” of oyster & candied asparagus

o

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

o

“Light as a cloud” Marquis de Béchamel soft cake

o

Filigree wings of coffee & bitter chocolate,
Refreshed with ginger & cardamom



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

350 €

HISTOIRE naturelle

1975-2026

In the beginning, we created our first garden of herbs
and used kumquats and calamondins from our greenhouses and terraces.
10 years later, we planted our vineyards
and made our own vinegars... delicious.
Very quickly, we also established with our neighboring producers and breeders,
an almost fraternal dialogue, which has not ceased, since, to strengthen.

Among those :

The Bastelica family, for the ancient vegetables and fruits
organically farmed since 1979,
Hubert Cazade and Cécile, for their strawberries,
Philippe Sébi, for Eugénie's raspberries,
Florence Gachie, for the green asparagus of Adour,
Thierry Dupouy and Michel Dufau, for the citrus fruits of celebration,
Stéphane Labrousche, for the black pigs of the Ferme des Vallons,
Sandrine Darracq, for the squabs,
Joel Saint-Germain, for the free-range Landes chickens,
Arnaud Tauzin, for his "almost wild" guinea fowl,
La Ferme Gardelly, for goose foie gras,
and duck foie gras from Maison Laffite.

For the cattle, we have set our sights on beautiful local breeds,
the Blonde d'Aquitaine and the rare Bazas beef from the Hontang farm in Samadet,
as well as the admirable and delicate "Lacaune" suckling lamb
"Lacaune" from the Pyrenees.

On the sea side, our wide opening to the Atlantic spoils us
with the line fish of Saint-Jean-de-Luz,
sea bass, hake, supions, anchovies, red tuna "à la canne".

All our meats are born and grown in France

Les Prés d'Eugénie - Maison Guérard
Eugénie-les-Bains - Landes - France

📍 @lespresdeugenie
lespresdeugenie.com

