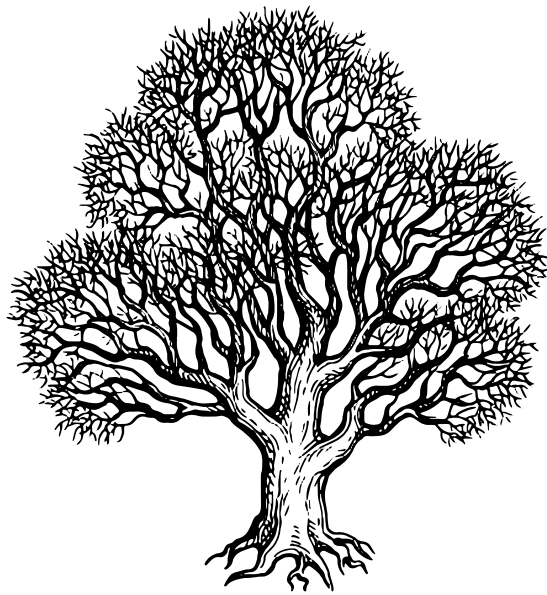


LE
grand
MENU
autumn
2024



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

Michel Guérard
Hugo Souchet
et la brigade d'Eugénie

jour de fête

Patience



Tsarina egg, dressed in the shell,
Whipped cream of haddock & pomme soufflée

o

Mushroom “extravaganza”,
Veiled with a farm sabayon

o

Beautiful scalop roasted like an anemone,
Two silky sylvan sauces

o

Young squab, grilled in the hearth,
with wild juniper,
Rich “Paloumayre” sauce & onion tatin

ou

Golden seared sweetbread,
Artichoke stew,
Sweet & sour shallot relish

o

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

o

Eugénie’s citrus grove,
On a frothy pain perdu

o

“light as a cloud” Marquis de Béchamel soft cake



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

295 €

palais enchanté

Patience



Tsarina egg, dressed in the shell,
Whipped cream of haddock & pomme soufflée

o

Mushroom “extravaganza”,
Veiled with a farm sabayon

o

“Tourne feu” pearly Lobster,
Beaded with saffron bisque,
Bitter-sweet chicory

o

Beautiful scalop roasted like an anemone,
Two silky sylvan sauces

o

Langoustines & foie gras on the embers,
Duck & sesame consommé

o

Young squab, grilled in the hearth,
with wild juniper,
Rich “Paloumayre” sauce & onion tatin

OR

Golden seared sweetbread,
Artichoke stew,
Sweet & sour shallot relish

o

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

o

Eugénie’s citrus grove,
On a frothy pain perdu

o

“light as a cloud” Marquis de Béchamel soft cake



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

335 €

All taxes and fares are included.

HISTOIRE naturelle

1975-2024

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 beef from Bazas,
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

Michel Guérard
Hugo Souchet
et la brigade d'Eugénie

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

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