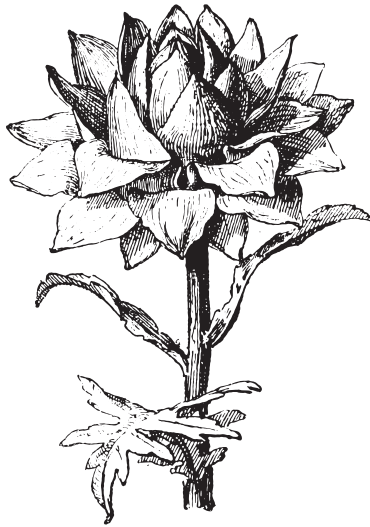


LE  
grand  
MENU  
spring  
summer  
2026



... 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

Patience



“Folle” artichoke salad, lightly tangy,  
Foie gras shavings

•

Beautiful langoustine, roasted in spicy glaze,  
Squid angel hair

•

Young turbot, roasted in green hues,  
Tender peas & seaside greens

•

Crisp sweetbread in Spring finery,  
Herbs raviole & 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

•

Botanists’ “porcelain” baba,  
Fresh herbs & a hint of citrus

•

Chocolate, in a warm-cool opulence  
Verbena, Armagnac & ginger



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

305 €

Patience



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Foie gras shavings

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Beautiful langoustine, roasted in spicy glaze,  
Squid angel hair

*OR*

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Tender peas & seaside greens

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Fresh herbs & a hint of citrus

*OR*

Chocolate, in a warm-cool opulence  
Verbena, Armagnac & ginger



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Patience



Tsarina egg, dressed in the shell,  
A warm, briny cloud & pomme soufflée

•

“Folle” artichoke salad, lightly tangy,  
Foie gras shavings

•

Beautiful langoustine, roasted in spicy glaze,  
Squid angel hair

•

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

•

Young turbot, roasted in green hues,  
Tender peas & seaside greens

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Crisp sweetbread in Spring finery,  
Herbs raviole & shallot jus

*OR*

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# 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, most from the lands  
between the Garonne plains and the Basque Country and Navarre.  
Our melanosporum truffles are picked at maturity, in January,  
and immediately treated as home-made preserves,  
so you will enjoy them all year.