



amazing beasts  
amazing greens



Soft pillow of wild mushrooms & truffle (♥/v)	55 €
Warm puff tart of Madiran mushrooms (♥/v)	33 €
Home-made traditional foie gras & toasts (♥)	55 €
Oscietre caviar (30 g) & "palace" sides	95 €
Home-made smoked salmon, horseradish cream & toasts	32 €
6 Gillardeau oysters (N°2) on ice	32 €
Green lettuce & french dressing (v)	18 €



Gascon pork chop	41 €
Rib of beef on the bone, for two (approx. 1.2 kg)	140 €
Filet of Bazas beef, Rossini style	75 €
Veal chop, on the embers	68 €
From horns to tail !	41 €
Bavette, onglet, merlan, rumsteak, poire, hampe, surprise ... the butcher's choice ...	
Lobster, lightly smoked in the hearth, dunes butter (♥)	95 €
Fish of the day, simply grilled	44 €
Scallop vol-au-vent, Normandy style	52 €



Country cheeses, matured by Maison Beñat (v)	25 €
Fabulous soufflé refreshed with garden verbenas	25 €
Marquis de Béchamel soft cake with melted rhubarb ice cream (♥/v)	25 €
The amazing dessert trolley (v)	25 €
3 pieces among the selection ...	
they come with fruit & coulis, chantilly cream & verbenas ice cream	

All our grilled meats are served with crispy pommes soufflées  
& truffled-dressing lettuce.

## AMAZING BEASTS

At Orangerie, only well-born, well-grown and well-treated animals are allowed.

The cows and calves are born and raised on the Hontang farm in Samadet (17 km).

Every month, Sylvain, the butcher at Les Prés d'Eugénie, receives an animal from which he extracts the precious cuts that will delight you. The whole of this noble animal is valued, from head to tail.

The guinea fowls grew up on Ferme Tauzin, in Audignon (24 km). They arrived in the kitchen after 150 days of freedom, the last two of which were spent in "milk & corn feast" mode.

Finally, the ducks are traditionally raised at Ferme Lacère in Bahu-Soubiran (5 km).

(v) no meat or fish | (♥) Great Classic of Eugénie

*our black truffles are harvested in the heart of winter and immediately treated as home-made preserves  
net prices incl. VAT & service*

# **ST**erroir **U**blime with some of our great classics...

**Patience**



**Home-made traditional foie gras,  
Truffle tastou - 1985**

**or**

**Soft pillow of wild mushrooms & truffle - 1978**



**Scallop vol-au-vent, Normandy style - 2022**

**or**

**"A la Royale" meatpie of pigeon and duck, cherries,  
Perfect juice - 1983**

**or**

**Lobster, lightly smoked in the hearth,  
Dunes butter - 1981  
(+ 40 € per guest)**



**Country cheeses, matured by Maison Beñat**

**or**

**Breathtaking garden verbena soufflé - 1986**

**or**

**Marquis de Béchamel soft cake with melted rhubarb ice cream - 1991**

**or**

**The amazing dessert trolley of Eugénie**

**Terroir Sublime includes  
the pairing with wines of our Vineyard (3 glasses)**

**you may prefer  
to pair this menu with Wines of France (3 glasses)  
(+ 32 € per guest)**

**155 € incl. VAT**