



Pagerie

amazing beasts
amazing greens

N & S trées tage

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|---|------|
| Soft pillow of wild mushrooms & truffle (♥/v) | 55 € |
| Warm puff tart of Madiran mushrooms (♥/v) | 31 € |
| 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) | 15 € |

M & S des sert omage

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| Country cheeses, matured by Maison Beñat (v) | 22 € |
| "Lazy" praline crepe veiled with Armagnac (v) sparkling abyssin & caramelized hazelnut | 25 € |
| Marquis de Béchamel soft cake with melted rhubarb ice cream (♥/v) | 25 € |
| The amazing dessert trolley (v) 3 pieces among the selection ... they come with fruit & coulis, chantilly cream & verbena ice cream | 25 € |
| Breathtaking garden verbena soufflé (♥/v) | 25 € |



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| 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 € |
| Royal style hare "grande tradition" | 95 € |
| "T-bone" of Landes duck, pepper sauce | 35 € |
| From horns to tail ! | 39 € |
| 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 | 42 € |
| Truffle-farmed lamb, on the embers | 66 € |

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 Bahus-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*

STerroir
Ublime with some
of our
great classics...

Patience



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

or

Soft pillow of wild mushrooms & truffle - 1978



**Pyrénées' trout « in papillote »,
Lime and potato broth - 2001**

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)**

148 € incl. VAT