

amazing beasts amazing greens



Soft pillow of wild mushrooms & truffle (\heartsuit /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 ど toasts	32 €
6 Gillardeau oysters (N° 2) on ice	32 (
Green lettuce & french dressing (v)	18 €



Grouse crown, ember-grilled and "Paloumayre" sauce	120 €
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 (\heartsuit)	95 €
Fish of the day, simply grilled	44 €



Country cheeses, matured by Maison Beňat (v)	25€
Fabulous soufflé refreshed with garden verbena	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 & verbena 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 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



Patience



Home-made traditional foie gras,

Truffle tastou - 1985

or

Soft pillow of wild mushrooms & truffle - 1978

Saint-Jean tuna « in papillote », Lime and potato broth - 2001

Λľ

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

Λr

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



Country cheeses, matured by Maison Beňat
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