Orangerie

amazing beasts
amazing greens

Entrées & grignotages

Soft pillow of wild mushrooms & truffle (♡/v)	**55 €**
Warm puff tart of ripe tomatos & pistou (♡/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 €**

La Grille
sur le bois
sous les feuilles

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 €**
Saint-Jean tuna « in papillote »	**75 €**

& desserts & fromages

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

Terroir Sublime

with some of our great classics...

Patience

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Home-made traditional foie gras,
Truffle tastou - 1985
or
Soft pillow of wild mushrooms & truffle - 1978

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Saint-Jean tuna « 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)

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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