



amazing beasts
amazing greens

Entrées & grignotage

Soft pillow of wild mushrooms & truffle (♥/v)	55 €
Warm puff tart of Madiran mushrooms (♥/v)	29 €
Home-made traditional foie gras & toasts (♥)	55 €
Oscietre caviar (30 g) & "palace" sides	90 €
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 serts d'homage

Country cheeses, matured by Maison Beñat (v)	22 €
Souffléed crepe, flambé with Grand Marnier	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	
Venezuelan chocolate soufflé cake, Armagnac ice cream	25 €



Rib of beef on the bone, for two (approx. 1.2 kg)	120 €
Filet of Bazas beef, Rossini style	75 €
Veal chop, on the embers	68 €
"T-bone" of Landes duck	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	40 €
Farmhouse hen egg "à la broche", mushrooms under the ash (v)	30 €

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*

STerroir **U**blime with some of our great classics...

Patience



**Home-made traditional foie gras,
Black truffle toast - 1985**

or

Soft pillow of wild mushrooms & truffle - 1978



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

or

**Opulent Chalosse guinea fowl on the coals,
Fresh vegetables & potatoes with offal- 2015**

or

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



Country cheeses, matured by Maison Beñat

or

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

or

Souffléed crepe, flambéed with Grand Marnier - 2023

or

Venezuelan chocolate soufflé cake, Armagnac ice cream

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 €