

midis exquis

Patience



Tsarina egg, dressed in the shell,
Haddock pomme soufflée

◦

Line-caught whiting in garden attire,
Delicate tide-born ragout of cockles and onions

or

Langoustine & foie gras “swooned” in Barocco,
Duck & sesame consommé

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Finest morsels of suckling pig on the embers,
Cucumber pearls laced with white Armagnac
& a tangy juice

or

Mr Tauzin’s silky guinea fowl,
Draped in a foie gras sabayon,
Chanterelles and “rich” potato

◦

“Light as a cloud”
Marquis de Béchamel soft cake



This exquisite moment ends with
The Tree of Delights
& a warm fruit tart to share

175 €
t.t.c.

**This finely-crafted menu,
designed for tempered appetites and inquisitive palates,
offers a graceful introduction — in a few well-chosen movements —
to the treasures of Eugénie's Grand Cuisine.**

