

midis exquis

Patience



Tsarina egg, dressed in the shell,
Haddock pomme soufflée

◦

Beautiful scallop, bronzed in butter,
A delicate sea garden,
Featherlight herb Béarnaise

or

Foie Gras “swooned” in Barocco
& lightly smoked lobster,
duck consommé

◦

Crisp sweetbread in Autumn finery,
Buckwheat ravioli of Jerusalem artichoke

or

“Jolie Poivrade”, roe deer loin
Roasted over the embers, hunter’s ragout

◦

“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.**

