

## **Patience**

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Tsarina egg, dressed in the shell, Haddock pomme soufflée

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

or

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Langoustine & foie gras "swooned" in Barocco, Duck & sesame consommé

Crisp sweetbread in Autumn finery, Buckwheat ravioli of Jerusalem artichoke

or

"Jolie Poivrade", roe deer loin Roasted over the embers, hunter's ragout

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"Light as a cloud" Marquis de Béchamel soft cake



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

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.

