

midis exquis

Patience



Tsarina egg, dressed in the shell,
Haddock pomme soufflée

o

Beautiful langoustine, roasted in spicy glaze,
Squid angel hair

OR

Tender brill, bronzed in butter,
A delicate garden ragoût & nettle velvet

o

Crisp sweetbread in Spring finery,
Herbs pasta & tangy shallot jus

OR

Pyrénées lamb best cuts in the hearth,
"Bonbon" of oyster & candied asparagus

o

"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.**

