

Les Prés d'Eugénie



Michel Guérard

Une Cuisine Naturaliste[®], intemporelle...

et... le Secret du Chef pour faire chanter sur les braises
la cuisson des poissons, volailles, viandes et légumes.

En nos cuisines, nées sous le Premier Empire,
la cheminée abrite, broche, grill et fumoir,
et les jardins potagers y distillent le parfum des herbes...

UNE CUISINE *Naturaliste*[®] INTEMPORELLE...

“Surprise Exquisite” Truffle Zephyr as a Cloud, 70 € 
on a Delicate Garden Soup

Soft Pillow of Morels, Wild Mushrooms 60 € 
and Asparagus Tips

OUR FARM FOIES GRAS 55 €

Home-made Duck or Goose Foie Gras Smoked in Aromates
Woody Tartine and Verjuice from our Vineyard

“VINTAGE ” 70 €

Three Appetizers among our Great Classics

Truffle and Mushroom Egg, Green Coffee Chiboust Oyster
and
Pearly Lobster Carpaccio in White Armagnac

CAVIARISSIMO ! 75 €

Tsarina Egg Dressed in the Shell
Ossetra Grand Cru Kaviari Aged 190 Days

“Palace Potato”
Ossetra Grand Cru Petrossian Aged 220 Days

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Splendid Scallops Grilled in the Fireplace 75 €
Melting Chicory and Citrus Zests to Savour

Woodcock Red Mullet Cooked in Seaweed 75 €
Stew of Tiny Scampi, Squids and Sea Urchins

Lobster, Roasted and Lightly Smoked in the Hearth 90 €
Country-Style Sweet Onion

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« A la Royale » Meatpie of Scottish Grouse 75 €
Cherries and Golden Foie Gras

Wood Fired Beef 75 €
Basted in Grape Juice,
Creamy Potatoes on one hand, Grande Tradition Souffléed on the other

Chalosse’s Opulent Guinea Fowl on the Embers 72 €
Fine Stew of Lamb Sweetbreads, Morels...

Jour de Fête 215 €

Home-made Duck or Goose Foie Gras Smoked in Aromates

Woody Tartine and Verjuice from our Vineyard

or

“VINTAGE”

Three Appetizers among our Great Classics

Truffle and Mushroom Egg, Green Coffee Chiboust Oyster, Truffle Egg

and

Pearly Lobster Carpaccio in White Armagnac, Crispy Herb Rolls

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Woodcock Red Mullet Cooked in Seaweed

Stew of Tiny Scampi, Squids and Sea Urchins

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« A la Royale » Meatpie of Scottish Grouse

Cherries and Golden Foie Gras

or

Chalosse’s Opulent Guinea Fowl on the Embers

Fine Stew of Lamb Sweetbreads, Morels...

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Entremets et Douceurs

Palais Enchanté 255 €

“Surprise Exquisite” Truffle Zephyr as a Cloud

on a Delicate Garden Soup

Tsarina Egg Dressed in the Shell

or

“Palace” Potato

Ossetra Grand Cru Kaviari Aged 190 Days

Ossetra Grand Cru Petrossian Aged 220 Days

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Soft Pillow of Morels, Wild Mushrooms

and Asparagus Tips

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Half of a Lobster, Roasted and Lightly Smoked in the Hearth

Country-Style Sweet Onion

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Splendid Scallops Grilled in the Fireplace

Melting Chicory and Citrus Zests to Savour

or

Wood Fired Beef

Basted in Grape Juice,

Creamy Potatoes on one hand, Grande Tradition Souffléed on the other

or

Chalosse’s Opulent Guinea Fowl on the Embers

Fine Stew of Lamb Sweetbreads, Morels...

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Entremets et Douceurs

CHEESES

25 €

Michel Guérard's Favorite Terroir Cheeses

or

Little Roquefort Soufflés

The Famous Camembert 35 €
Served with a Truffle Toast

EXQUISITE ENTREMETS FROM TIMES GONE BY

30 €

Marquis de Béchamel Soft Cake
with Melted Rhubarb Ice Cream

Breathtaking Garden Verbena Soufflé

Sumptuous Chocolate Millefeuille
Rich Sorbet and Alexandra Cream

Lazy Praliné Crepe Drizzled with Armagnac
Silky Coffee Cream and Hazelnut Thins

White Peach on Verbena Ice Cream
Coulis of Eugénie Raspberries