

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...

Fresh Summery Nage of Lemony Crayfish 60 €
Alba Cloud

Home-made Duck Foie Gras Smoked in Aromates 55 €
Peppery Aspic and Cherry Toast

Tsarina Egg with Caviar, Dressed in the Shell 75 €
Chaud-froid of Potato

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

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

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Silvery Sea Bass in Hay Steam 75 €
Drizzled with Braising Juice and Herbs

Saint-Jean-de-Luz Exquisite Tuna in “Papillote” 75 €
Young Vegetables

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

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Duck Foie Gras and Scampi Grilled on the Embers 75 €
Majorelle Broth

Wood Fired Beef 75 €
Feathery Béarnaise Sauce
Creamy Potatoes on one hand, Souffléed on the other

Chalosse’s Opulent Guinea Fowl Roast in the Fireplace 75 €
Spring Gnocchi and Herb Cream

Jour de Fête 220 €

Fresh Summery Nage of Lemony Crayfish

Alba Cloud

or

Home-made Duck Foie Gras Smoked in Aromates

Peppery Aspic and Cherry Toast

or

Tsarina Egg with Caviar, Dressed in the Shell

Chaud-froid of Potato

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Saint-Jean-de-Luz Exquisite Tuna in “Papillote”

Young Vegetables

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Duck Foie Gras and Scampi Grilled on the Embers

Majorelle Broth

or

A la Royale Meatpie of Pigeon and “Almost Wild” Duck

Green Cabbage and Pear

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Entremets et Douceurs

Palais Enchanté 260 €

“Surprise Exquisite” Truffle Zephyr

on a Delicate Garden Soup

or

Tsarina Egg with Caviar, Dressed in the Shell

Chaud-froid of Potato

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Soft Pillow of Morels, Wild Mushrooms

and Asparagus Tips

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Half of a Lobster, Lightly Smoked in the Hearth

Country-Style Sweet Onion

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Silvery Sea Bass in Hay Steam

Drizzled with Braising Juice and Herbs

or

Wood Fired Beef

Feathery Béarnaise Sauce

Creamy Potatoes on one hand, Souffléed on the other

or

Chalosse’s Opulent Guinea Fowl Roast in the Fireplace

Spring Gnocchi and Herb Cream

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Entremets et Douceurs

CHEESES

25 €

Michel Guérard's Favorite Terroir Cheeses

or

Little Roquefort Soufflés

EXQUISITE ENTREMETS FROM TIMES GONE BY

30 €

White Peach on Verbena Ice Cream

Coulis of Eugénie Raspberries

Warm Buttery Tart of Mr Cazade's Strawberries

Lemon Chantilly

Marquis de Béchamel Soft Cake

with Melted Rhubarb Ice Cream

Breathtaking Garden Verbena Soufflé

Sumptuous Chocolate Millefeuille

Light Coffee Cream