

# Les Prés d'Eugénie



Michel Guérard

Une Cuisine Naturaliste<sup>®</sup>, 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*<sup>®</sup> INTEMPORELLE...

**Fresh Summery Nage of Lemony Crayfish** 60 €  
Tomato 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

**Pearly Lobster Carpaccio in White Armagnac** 70 €  
Crispy Herb Roll

**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

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

**Saint-Jean-de-Luz Exquisite Tuna** 75 €  
Smoky Vegetables and Aromatic Corn Broth

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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 €  
Garden Gnocchi and Herb Cream

## Jour de Fête 220 €

**Pearly Lobster Carpaccio in White Armagnac**  
Crispy Herb Roll

*or*

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

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**Saint-Jean-de-Luz Exquisite Tuna**  
Smoky Vegetables and Aromatic Corn Broth

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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**

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**Entremets et Douceurs**

## Palais Enchanté 260 €

**Fresh Summery Nage of Lemony Crayfish**  
Tomato Cloud

*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**  
Garden 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

**Meringue Gossamer of Vanilla**

and Redcurrant

**Marquis de Béchamel Soft Cake**

with Melted Rhubarb Ice Cream

**Breathtaking Garden Verbena Soufflé**

**Sumptuous Chocolate Millefeuille**

Light Coffee Cream

**Mignardises : Warm Madeleines**

and "One Bite" Tartlets