

# L'Orangerie

spring & summer 2021



succulents grignotages,  
dîners d'été "al fresco",  
grands classiques entre amis,  
et gourmandises enfantines ...  
une partition aussi simple qu'élégante :  
Qu'il est doux de séjourner à Eugénie !

**Michel Guérard,  
Hugo Souchet  
et la brigade d'Eugénie**

# La Carte

## spring & summer 2021

### Appetizers & Snacking

The Celebrated Landes White Asparagus, Citrus Vinaigrette (v)		30 €
Great Vegetable Salad from the Neighboring Farms (v)		26 €
Home-Made Traditional Foie Gras, Black Truffle Toast	👑	55 €
Home-Made Smoked Fishes : Salmon, Sea Bream, White Tuna ...		35 €
Eugénie's Famous Lobster Roll		49 €
Soft Pillow of Morrels, Truffle and Wild Mushrooms (v)	👑	55 €

### Mains

Beautiful Pyrénées Trout « in Papillote », Lime and Potato Broth	👑	52 €
The Catch of the Day, Simply Grilled & Young Vegetables		39 €
Lobster, Lightly Smoked in the Hearth, Dunes Butter	👑	90 €
Mr Tauzin's Guinea Fowl, Roasted with Garden Herbs		40 €
"A la Royale" Meatpie of Pigeon and Duck, Cherries & Perfect Juice	👑	55 €
Linguini with Lemon & Young Zucchini (v)		25 €
Bazas Beef Tartar, with the Peper Setting of your Taste : <i>Kampot, Malabar, Tasmania</i>		39 €

### Cheeses & Desserts

Exceptional French Cheeses (v)		22 €
The Magical Dessert Trolley of Yesteryear (v)		25 €
<i>You may choose one piece among the selection. Your pastry will come along with seasonal fruit, fruit coulis, chantilly and verbena ice cream.</i>		

👑 this charming crown indicates the Great Classics of Michel Guérard.  
(v) these dishes are suitable for vegetarians