

# L'Orangerie

autumn & winter 2021



succulents grignotages,  
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**

# L'INTEMPOREL\*

autumn & winter 2021

Home-Made Traditional Foie Gras,  
Black Truffle Toast

or

Soft Pillow of Morrels, Truffle and Wild Mushrooms,  
under the moss



Beautiful Pyrénées Trout « in Papillote »,  
Lime and Potato Broth

or

Lobster, Lightly Smoked in the Hearth,  
Dunes Butter (+ 40 € per guest)

or

"A la Royale" Meatpie of Pigeon and Duck,  
Cherries & Perfect Juice



"Light as a cloud" Marquis de Béchamel soft cake,  
with Melted Rhubarb Ice Cream

or

The Magical Dessert Trolley of Yesteryear  
You may choose one piece among the selection.  
*Your pastry will come along with seasonal fruit, fruit coulis,  
chantilly and verbena ice cream*

130€ per guest

\*This tempting Menu celebrates the Timeless Michel Guérard's Great Classics

Our Vineyard Wines & Food Pairing - 3 glasses - 25 €

French Wines & Food Pairing - 3 glasses - 50 €