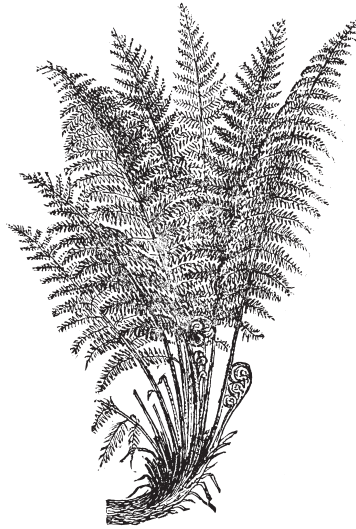


à Eugénie,
tout près de la Nature

Le Grand Menu

Spring & Summer



... une partition magique de petits plats,
imaginés, dessinés et polis comme des bijoux ...
le tout, orchestré comme un voyage gustatif :
chaleureux, surprenant, malicieux ... inoubliable !

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

Jour de Fête

As a patience,
Freshly baked brioche with herbs
Foie gras with fig leaves & onion consommé

*

Grilled leek with St-Gery lard,
Miso hollandaise & fritto misto of sorrel

o

Tsarina egg with 300 days caviar, dressed in the shell,
whipped cream of green banana, onion & vodka

o

Beautiful scallop & crayfish, grilled in the fireplace,
wild plum and seaweed "Choron" sabayon

o

"Tourne-Feu" Lobster,
Silky broth of shrimps, coconut & orange blossom,
Caramelized onion

o

Pyrénées Lamb best cuts in the hearth,
Squash gnocchi

o

Diaphanous dim sum of wild mushrooms,
Creamy infusion of black truffle & Noilly

o

Autumn millefeuille,
Dark cocoa sorbet & endive

o

"light as a cloud"
Marquis de Béchamel soft cake

*

Your dinner ends with
The Tree of Delights
& a warm fruit tart to share

All our meats are of French origin

275 €

Palais Enchanté

As a patience,
Freshly baked brioche with herbs
Foie gras with fig leaves & onion consommé

*

Grilled leek with St-Gery lard,
Miso hollandaise & fritto misto of sorrel

o

Tsarina egg with 300 days caviar, dressed in the shell,
whipped cream of green banana, onion & vodka

o

Exquisite truffle "zephyr"

o

Beautiful scallop & crayfish, grilled in the fireplace,
wild plum and seaweed "Choron" sabayon

o

"Tourne-Feu" Lobster,
Silky broth of shrimps, coconut & orange blossom,
Caramelized onion

o

Foie gras seared on the embers,
Vegetal garum & green curry

o

Pyrénées Lamb best cuts in the hearth,
Squash gnocchi

o

Diaphanous dim sum of wild mushrooms,
Creamy infusion of black truffle & Noilly

o

Autumn millefeuille,
Dark cocoa sorbet & endive

o

"light as a cloud"
Marquis de Béchamel soft cake

*

Your dinner ends with
The Tree of Delights
& a warm fruit tart to share

All our meats are of French origin

310 €

March 2022