

L'Orangerie

spring & summer 2022



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

spring & summer 2022

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*

138€ per guest

All our meats are of French origin

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

Our Vineyard Wines & Food Pairing - 3 glasses - 28€

French Wines & Food Pairing - 3 glasses - 60 €