

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**

La Carte

spring & summer 2022

Appetizers & Snacking

Crispy Green Lettuce (v)		15 €
Crunchy Bread Lace of Pig's Trotter & Crayfish, Smoked Eel Salad	👑	36 €
Home-Made Traditional Foie Gras, Black Truffle Toast	👑	55 €
Home-Made Smoked Fishes : Salmon, Sea Bream, White Tuna ...		35 €
Toasted Comté Cheese, Ham & Truffle Sandwich		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	👑	95 €
Mr Tauzin's Guinea Fowl, Roasted with Garden Herbs		40 €
"A la Royale" Meatpie of Pigeon and Duck, Cherries & Perfect Juice	👑	55 €
Casarecce Pasta with Autumn Mushrooms (v)		35 €

Cheeses & Desserts

Exceptional French Cheeses (v)	22 €
The Magical Dessert Trolley of Yesteryear (v)	25 €

You may choose one piece among the selection.

Your pastry will come along with seasonal fruit, fruit coulis, chantilly and verbena ice cream.

All our meats are of French origin

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