

L'Orangerie

autumn & winter 2022



succulents grignotages,
dîners au coin du feu,
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

autumn & winter 2022

Appetizers & Snacking

Green Lettuce & French Dressing (v)		15 €
Home-Made Traditional Foie Gras, Black Truffle Toast	👑	55 €
Home-Made Smoked Salmon, Horseradish Cream		35 €
Soft Pillow of Morrels, Truffle and Wild Mushrooms (v)	👑	55 €
Crunchy Bread Lace of Pig's Trotter, Duck Liver and Crayfish	👑	48 €
Country Cep Ragout with a candied Farm egg yolk		45 €

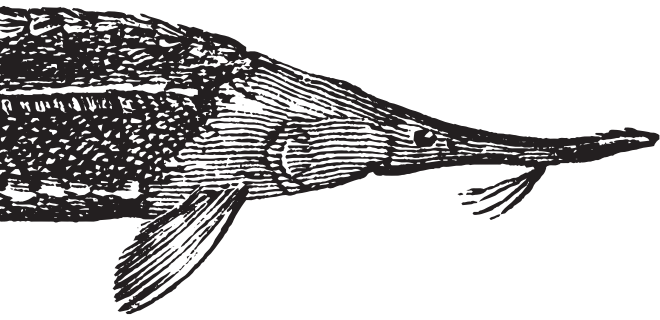
Mains

Beautiful "Banka" Trout « in Papillote », Lime and Potato Broth		52 €
Splendid Scallops grilled in the Fireplace, Citrus Silky Sauce		55 €
Lobster, Lightly Smoked in the Hearth, Dunes Butter	👑	95 €
Chalosse Beef, simply Grilled & Season Vegetables		45 €
Pyrenees Lamb best Cuts in the Hearth & White Bean Stew		58 €
"A la Royale" Meatpie of Pigeon and Duck, Cherries & Perfect Juice	👑	55 €
Linguini Pasta with Lobster Creamy Bisque		55 €

Cheeses & Desserts

Exceptional French Cheeses (v)		22 €
The Magical Dessert Trolley of Yesteryear (v) 25 €		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>		
Marquis de Béchamel Soft Cake with Melted Rhubarb Ice Cream (v)	👑	25 €

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



CAVIAR !

"Palace" Potato,
Grand Cru Oscietre Sturia, Matured 220 Days

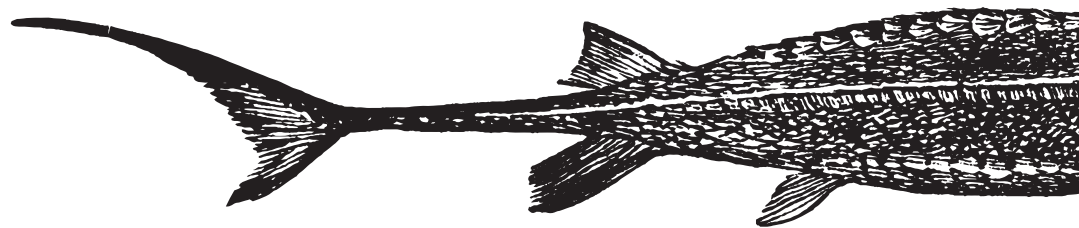
85 €

"Grande Tradition" Caviar Oscietre Sturia
Served on ice, blinis & seasonings

30 g ● 90 €

50 g ● 150 €

125 g ● 375 €



Champagne Billecart Salmon - Cuvée Michel Guérard
Vodka Nadé récolte 2017
Château de Sandemagnan Eau des Anges 2017

14 cl - 24 €

4 cl - 25 €

3 cl - 18 €

6 cl - 28 €



TERROIR SUBLIME

Season Appetizer



Home-Made Traditional Foie Gras,
Black Truffle Toast

or

Soft Pillow of Morrels, Truffle and Wild Mushroom



Beautiful "Banka" Trout « in Papillote »,
Lime and Potato Broth

or

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

or

Lobster, Lightly Smoked in the Hearth,
Dunes Butter

(+ 40 € per guest)



Marquis de Béchamel Soft Cake

or

The Magical Dessert Trolley of Yesteryear



Sweet Treat(s)

148 € per guest

including 3 glasses of wine from our Vineyard



French Wines Pairing - 3 glasses
+ 32 €

