



Pangerie

amazing beasts  
amazing greens

# Entrées & grignotage

Soft pillow of wild mushrooms & truffle (♥/v)	55 €
Warm puff tart of Madiran mushrooms (♥/v)	29 €
Scallops vol-au-vent, Normandy style	49 €
Home-made traditional foie gras & toasts (♥)	55 €
Oscietre caviar (30 g) & "palace" sides	90 €
Home-made smoked salmon, horseradish cream & toasts	32 €
6 Gillardeau oysters (N°2) on ice	32 €
Patrick Duler's extraordinary ham (30 months - 120 gr.)	38 €
Green lettuce & french dressing (v)	15 €

# Entrées & dessert

Country cheeses, matured by Maison Beñat (v)	22 €
Souffléed crepe, flambé with Grand Marnier	25 €
Marquis de Béchamel soft cake with melted rhubarb ice cream (♥/v)	25 €
The amazing dessert trolley (v)	25 €
3 pieces among the selection ... they come with fruit & coulis, chantilly cream & verbena ice cream	
Venezuelan chocolate soufflé cake, Armagnac ice cream	25 €



Rib of beef on the bone, for two (approx. 1.2 kg)	120 €
Filet of Bazas beef, Rossini style	75 €
Veal chop, on the embers	68 €
Royal style hare "grande tradition"	95 €
"T-bone" of Landes duck	35 €
From horns to tail !	39 €
Bavette, onglet, merlan, rumsteak, poire, hampe, surprise ... the butcher's choice ...	
Lobster, lightly smoked in the hearth, dunes butter (♡)	95 €
Fish of the day, simply grilled	40 €
Farmhouse hen egg "à la broche", mushrooms under the ash (v)	30 €

All our grilled meats are served with crispy pommes soufflées  
& truffled-dressing lettuce.

## AMAZING BEASTS

At Orangerie, only well-born, well-grown and well-treated animals are allowed.

The cows and calves are born and raised on the Hontang farm in Samadet (17 km).

Every month, Sylvain, the butcher at Les Prés d'Eugénie, receives an animal from which he extracts the precious cuts that will delight you. The whole of this noble animal is valued, from head to tail.

The guinea fowls grew up on Ferme Tauzin, in Audignon (24 km). They arrived in the kitchen after 150 days of freedom, the last two of which were spent in "milk & corn feast" mode.

Finally, the ducks are traditionally raised at Ferme Lacère in Bahus-Soubiran (5 km).

(v) no meat or fish | (♡) Great Classic of Eugénie

*our black truffles are harvested in the heart of winter and immediately treated as home-made preserves  
net prices incl. VAT & service*

**ST**erroir  
**U**blime with some  
of our  
great classics...

**Patience**



**Home-made traditional foie gras,  
Black truffle toast - 1985**

**or**

**Soft pillow of wild mushrooms & truffle - 1978**



**Pyrénées' trout « in papillote »,  
Lime and potato broth - 2001**

**or**

**Opulent Chalosse guinea fowl on the coals,  
Autumn vegetables & ceps - 2015**

**or**

**Lobster, lightly smoked in the hearth,  
Dunes butter - 1981  
(+ 40 € per guest)**



**Country cheeses, matured by Maison Beñat**

**or**

**Marquis de Béchamel soft cake with melted rhubarb ice cream - 1991**

**or**

**Souffléed crepe, flambéed with Grand Marnier - 2023**

**or**

**Venezuelan chocolate soufflé cake, Armagnac ice cream**

**or**

**The amazing dessert trolley of Eugénie**

**Terroir Sublime includes  
the pairing with wines of our Vineyard (3 glasses)**

**you may prefer**

**to pair this menu with Wines of France (3 glasses)  
(+ 32 € per guest)**

**148 €**