



# L'Orangerie

## DE SANSE

### **June to September:**

Open every evening from 7:00pm to 9:00pm,  
except Wednesday  
Saturday and Sunday from 12:00pm to 1:30pm  
and from 7:00pm to 9:00pm

**HAPPY 2 HOURS!**

From 5pm to 7pm

## HOMEMADE STARTERS

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Semi-cooked foie gras with a niora pepper puff pastry tuile, raspberry jelly sharpened with vinegar, and red pepper & onion compote 16€

Red mullet fillet escabeche-style on a mimolette farinata, saffron-infused oyster cream, and lime-marinated fennel salad 15€

Guinea fowl terrine in a rich jus jelly with raisins, parsley-garlic mushroom espuma, and toasted organic bread from Sainte-Radegonde 14€

## HOMEMADE MAIN COURSES

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Blonde d'Aquitaine beef fillet (minimum 220g), hand-mashed potatoes, rich red wine sauce (Half-board or gift voucher: €10 supplement) 32€

Pan-seared French sea bass fillet in an aniseed oil, verde sauce inspired by pesto (with fava beans, green peas, and garlic greens), served with zucchini fritti with tagetes 23€

Slow-cooked veal rump, curried corn cream with pearl onions, and garlic-sautéed mango beans 24€

Green salad supplement 5€

Hand-mashed potato supplement 8€

## KIDS MENU - 12€

(up to 14 years old)

Ground beef steak with homemade mashed potatoes

OR

Fresh market fish fillet with homemade mashed potatoes

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Ice cream sundae (2 scoops)

## CHEESE - 10€

The Chef's Trio Selection

## HOMEMADE DESSERTS

Lime combava macaron with lemon curd, smooth verbena cream, and buttermilk jelly 9€

Pistachio Joconde biscuit with pistachio shards, strawberry bavarois with its glaze, all on a ginger sugar-crusted Catalan cream 9€

Dark chocolate and tonka bean panna cotta on a Broyé du Poitou biscuit, bergamot crème fraîche, and a cocoa nib tuile 9€

## ICE CREAM SUNDAES

Dolce Vita (vanilla ice cream, strawberry sorbet, whipped cream, roasted almonds)

White Lady (Vanilla and chocolate ice cream, whipped cream and chocolate sauce)

Summer sweetness (raspberry, lemon and vine peach sorbets with speculoos crumbs)

## ALCOHOL-INFUSED ICE CREAM

Colonneel - lemon sorbet, 2cl vodka	9,50€
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Peach delight - vine peach sorbet, vanilla ice cream, 2cl Absolut vodka peach	9,50€
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Red Rose - strawberry & raspberry sorbet, 2 cl St-Germain liqueur, topped with Crémant Brut Rosé	10€
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*Drink responsibly. Excessive alcohol consumption is harmful to your health.*