



# 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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Black Angus beef carpaccio with summer truffle oil, romaine salad, Caesar dressing and crushed almonds 18 €

Squid ink focaccia-style bread, seasoned cream cheese, cooked tomato mousse, smashed avocado with orange juice 16 €

Slow-cooked octopus salad, Thai-style vinaigrette with candied lime, green beans prepared two ways 15 €

Semi-cooked foie gras with melon, lavender and white port reduction pancake 16 €

## HOMEMADE MAIN COURSES

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Blonde d'Aquitaine beef fillet (minimum 220g), Potato wedges with the chef's spices (Half-board or gift voucher: €10 supplement) 32 €

Hand-cut beef tartare, classic garnish (capers, pickles, parsley, shallots, etc.), served with potato wedges and the chef's spice blend 21 €

Seared red tuna steak with green pepper, smoked paprika eggplant rougail, lobster jus with basil 24 €

Pork spider cut with tandoori-style reduced jus, flat beans with sweet potato and ginger purée 23 €

Green salad supplement 5 €

Potato wedges and the chef's spice blend 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

Frozen white chocolate parfait, passion fruit  
crèmeux, crêpe tuile with semi-salted butter 9€

Clafoutis with pitted Morello cherries, lemon  
gastrique with guignolet, angelica sponge cake 9€

Homemade Bordeaux cannelé, green apple gelée,  
and lemongrass fruit zest 9€

Red fruit aspic on local honey puff pastry,  
mascarpone whipped cream with Timut pepper 9€

## ICE CREAM SUNDAES

Dolce Vita (vanilla ice cream, strawberry sorbet, whipped cream, roasted almonds)	8€
White Lady (Vanilla and chocolate ice cream, whipped cream and chocolate sauce)	8€
Summer sweetness (raspberry, lemon and vine peach sorbets with speculoos crumbs)	8€

## ALCOHOL-INFUSED ICE CREAM

Colonneel - lemon sorbet, 2cl vodka	9,50€
Peach delight - vine peach sorbet, vanilla ice cream, 2cl Absolut vodka peach	9,50€
Red Rose - strawberry & raspberry sorbet, 2 cl St-Germain liqueur, topped with Crémant Brut Rosé	10€