

La Ferme aux Grives

Garden & Country Cuisine

Lunch or Supper 60 €

Amuse-Bouche: Cheese Puff and Aldudes Dried Sausage

Chilled Heirloom Tomato Soup & Mustard Ice Cream
Home-Smoked Salmon, Rustic Potato Salad & Buttery Waffle
Country-Style Pâté en Croûte, Stuffed with Foie Gras, Pig & Duck
Lobster & Gambas Lasagna, Old Vinegar & Americaine Sauce (+ 12 € per guest)
Grilled Octopus Salad, Hummus & Sweet Pepper Sauce Nerge
Home-Made Foie Gras & Toasts for Two (+ 15 € per guest)

St-Jean de Luz Flake "Bouillabaisse Style »
Marthe Alice Pouypoudat's Roasted Vegetables, Stuffed with Veal & Iberic Ham
Suckling Pig in the Hearth, Served with a Rich Castellana "Chutney" (+ 10 € per guest)
Slow-Cooked Lamb Shoulder with Garden Herbs, "Apothecary's Cream"
Roast Chicken From the Saint-Germain Farm, Onion Crust

Christine's Favorite Countryside Cheese Blend (roquefort, fresh goat cheese, ginger and cilantro)
Plump Baba with Sultanas and Armagnac Light Cream
Plump Chocolate & Hazelnut Chou, Double Chocolate Cream
Country Strawberry & Raspberry Croustade, Basil Sorbet
Warm Apricot & Apple Puff Tart, Just Out of the Oven

All our Chicken, Duck, Beef and Pork are French-born and raised.
Our Suckling Pig is from the Spanish Pyrenees.
Menu includes rustic amuse-bouche, starter, main course, and dessert of your choice, v.a.t. included.