

*La Ferme aux Grives
Cuisine de Jardin et de Terroir*

Lunch or Supper 58 €

Appetizer: Cheese puff and Aldudes dried sausage

*Pumpkin Soup with Aged Parmesan, Rustic Croutons
Local Foie Gras, Naturally Confit in its Own Fat (for 2 guests, extra 15 € per person)
Homemade Smoked Salmon & Thai Roots Roll, Horseradish Cream
Traditional Ham & Foie Gras Pâté, Green Cabbage Mousse
Black Pudding with Buttered Apples & Paimpol Beans, Cider Vinaigrette
Country Salad of Grilled Beef & Boucané Mushrooms, Fat Duck Gravy*

*Flake from St-Jean de Luz, Glossed with Seaweed Butter
Maman Guérard's Tripe Braised in the Baker's Oven (Lamb Sweetbreads, Ham, Gascon Tripe)
Suckling Pig in the Hearth, served with a Rich Castellana "Chutney" (extra 10 € per person)
Filet of Duck Larded with Foie Gras, Light Béarnaise
Roasted Chicken from the Saint-Germain Farm, Onion Crust*

*Old Cheese Soufflé, Served with Salad & Grilled Bacon
Plump Baba with Sultanas and Armagnac Light Cream
Chocolate Fondant Cake with Milk Caramel and Chocolate Chip Ice Cream
Creamy Vanilla Rice Pudding, Stewed Pears & Hazelnuts, Crispy Tuile
Minute' Cooked Warm Tart with Apples & Armagnac Chantilly*

*The chicken, duck, beef and pig come from France. The suckling pig comes from the Spanish Pyrenees.
This meal includes a rustic amuse-bouche, followed by a choice of starter, main course and dessert. These prices are net including v.a.t..*

Autumn 2024