

La Ferme aux Grives
Cuisine de Jardin et de Terroir

Lunch or Supper 58 €

Amuse-Bouche: Cheese Puff and Aldudes Dried Sausage

Chilled Heirloom Tomato Soup & Mustard Ice Cream

Lobster & Gambas Lasagna, Old Vinegar & Americaine Sauce (+ 12 € per guest)

Home-Smoked Salmon & Summer Tartar, Topped with a Spicy Bricelet

Marthe-Alice Pouypoudat's Foie-Gras & Pig Pâté

Home-Made Foie Gras for Two (+ 15 € per guest)

St-Jean de Luz Flake "Bouillabaisse Style »

Suckling Pig in the Hearth, Served with a Rich Castellana "Chutney" (+10 € per guest)

Roast Chicken From the Saint-Germain Farm, Onion Crust

« A la Royale » Brisket of Veal, Stuffed with Pig, Foie Gras, Sweetbreads & Black Pudding

Christine's Favorite Countryside Cheese Blend (roquefort, fresh goat cheese, ginger and cilantro)

Red Berries & Meringue Vacherin, Lemon Ice Cream

Plump Baba with Sultanas and Armagnac Light Cream

Chilled Apricot Compotée, Lavender Custard, Yogurt Ice Cream

Tangy Rhubarb Nage, Veiled in a Milky Cloud, Herb Sorbet

This meal includes amuse-bouche, starter, main course, and dessert of your choice. v.a.t. & service included.

Chicken and Pork are from France. The Suckling Pig is from the Spanish Pyrénées.

Summer 2024