La Ferme aux Grives Garden & Country Cuisine

Lunch or Supper 60 €

Amuse-Bouche: Cheese Puff and Aldudes Dried Sausage

Onion bonsommé à la Riche with Beef, Foie Gras & Truffle Home-Smoked Salmon, Waffle filled with Herb bream Local Foie Gras, Naturally bonfit (For 2 guests, extra 15 f per guest) Salad of Smoked Mushrooms, Farmhouse bamembert Sauce Grande Tradition Paté Grilled Leek with Vinaigrette, Octopus 'à la Braise' and chopped Iberico Ham

Baked Skaate Wing, Seafood Stew The Big Stuffed Potato: 'Tete et Ris de Veau', Pig's Trotters and Prawns Roast Chicken from the Saint-Germain Farm, Onion Crust Suckling Pig in the Glearth, served with a Rich Castellana "Chutney" (+10 f per guest) A Tenderly Baked Shoulder of Lamb, 'Kampot Pepper Sour Cream'

Countryside Cheese Blend (roquefort, fresh goat cheese, ginger and cilantro)
Apple, Maple Syrup and Cinnamon Pie
'Pselle Anglaise' Sle Flottante with Vanilla Custard
Tasty Baba with Sultanas and Armagnac Light Cream
Plump Chocolate & Hazelnut Chou, Double Chocolate Cream

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.