

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

Lunch or Supper 60 €

Appetizer: Cheese Puff and Aldudes Dried Sausage

Garden Pea and Sorrel Soup, White Asparagus & Sheep's Milk Velvet

Home-Made Foie Gras for Two (for 2 guests, + €15 per guest)

Homemade Smoked Salmon, Rustic Potato Salad & Buttered Waffle

Duck & Foie Gras Pâté en Croûte, Marthe-Alice Pouypoudat Style

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

Grilled Leek Salad with Iberian Ham, Fat Poultry Jus

Flake from St-Jean de Luz, Glossed with Fresh Herbs Butter & Eggplant Caviar

Val-au-Vent "Grands Ducs" Style, Supreme Sauce (Sweetbread, Poultry & Foie Gras)

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

A Tenderly Baked Shoulder of Lamb with Garden Herbs, Herbalist's Cream

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

Eugenie's Strawberry Charlotte, Red Berry Coulis

Minute' Cooked Warm Tart with Candied Rhubarb

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..

Spring 2025