

# *La Ferme aux Grives*

## *Garden & Country Cuisine*

*Lunch or Supper 60 €*

*Amuse-Bouche: Cheese Puff and Aldudes Dried Sausage*

*White Landes Asparagus Soup with Fougère Petals & French-Style Garden Pea Cream*

*Home-Smoked Salmon, Waffle filled with Herb Cream*

*Local Fougère, Naturally Confit (For 2 guests, extra 15 € per guest)*

*Grilled Green Landes Asparagus with Mimosa Egg & Smoked Bottarga*

*Grande Tradition Pâté*

*Grilled Leek with Vinaigrette, Octopus 'à la Braise' and chopped Iberico Ham*

*Baked Skate Wing, Seafood Stew*

*"Grands Ducs" Vol-au-Vent, Supreme Sauce (Sweetbread, Poultry & Fougère)*

*Roast Chicken from the Saint-Germain Farm, Onion Crust*

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

*'Belle Anglaise' Île 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.*