

# *La Ferme aux Grives*

## *Garden & Country Cuisine*

*Lunch or Supper 60 €*

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

*White Landes Asparagus, Charred over the Grill, Mimosa Egg & Smoked Bottarga*  
*Home-Made Foie Gras, Served in all its Noble Simplicity (For two to share, +15 € per guest)*  
*Banka Trout Gravlax, Tangy Haddock Cream & Warm-Spice Bricolet*  
*Our Glorious Feathered Pâté in Golden Crust (Guinea Fowl, Duck, Sweetbread & Foie Gras)*  
*Lobster & Gambas Ravioli, Old Vinegar & American Sauce (+12 € per guest)*  
*A Warm Country Salad of Calf's Head, Sharp Ravigote & Duck Jus*

*Line-caught Flake from Saint-Jean-de-Luz, Duglère Butter, Tomatoes & Young Spinach*  
*Tender Green Cabbage, Gently Stuffed & Baked in the Oven*  
*Suckling Pig in the Hearth, served with a Rich Castellana "Chutney" (+10 € per guest)*  
*Slow-cooked Lamb Shoulder with Sate, Kampot Pepper "Crème Fraîche"*  
*Roast Chicken From the Saint-Germain Farm, Onion Crust*

*Countryside Cheese Blend (roquefort, fresh goat cheese, ginger and cilantro)*  
*Tasty Baba with Sultanas and Armagnac Light Cream*  
*"Belle Anglaise" Ile flottante with Vanilla Custard*  
*Minute Waffle, with Berry Compotée & Yogurt Ice Cream*  
*Creamy Honey Rice Pudding, Rhubarb & Vanilla Crumble*

*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. Vat included.*