

**LA FERME AUX GRIVES**  
**CUISINE DE JARDIN® ET DE TERROIR**  
**Lunch or Dinner 52 €**

In Appetizer : Cheese Puff and Aldudes Dried Sausage

Chestnut and mushroom velouté, crunchy bacon  
Home-smoked salmon on crunchy thins, radish and beetroot cream  
Shallot-and-vinegar potato salad, herring in crawfish cream  
Venison and foie gras terrine  
Mr Parra's blood sausage with aromatic coco beans and fruit  
Home-made foie gras for two (+ €14 per person)

« Golden medal » whiting, port wine sauce and garden julienne  
Suckling pig in the hearth, Castellana stuffing (+ €5 per person)  
Roast chicken from the Landes on the spit, crispy onion skin  
Slowly braised beef neck, pepper sauce  
Duckling breast on the grill, Eugénie citrus juice

Christine's favorite countryside cheese blend (Roquefort, fresh goat cheeses, ginger and cilantro)  
Warm waffle, soured milk ice cream and cherry compote  
Plump baba with grapes and Armagnac light cream  
Mellow hazelnut french toast, fortissimo chocolate ice cream  
Great coffee choux-pastry éclair  
Warm buttery seasonal fruit tart

*This meal comprises appetizer, starter, main dish and dessert of your choice. Net Price, VAT included*