

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

In Appetizer : Cheese Puff and Aldudes Dried Sausage

Countryside hen liver and foie gras terrine  
Home-smoked salmon on crunchy thins, radish and beetroot cream  
Shallot-and-vinegar potato salad, creamy herring  
Shrimps and snails in herbs and garlic  
Home-made foie gras for two (+ €15 per person)

Saint-Jean-de-Luz hake in seaweed butter  
Today' s cut of beef on the embers, pepper sauce  
Suckling pig in the hearth, Castellana stuffing (+ €5 per person)  
Roast chicken from the Landes on the spit, crispy onion skin

Christine's favorite countryside cheese blend (Roquefort, fresh goat cheeses, ginger and cilantro)  
Warm buttery seasonal fruit tart  
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

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

March 2019