

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

In Appetizer : Cheese Puff and Aldudes Dried Sausage

Cep mushroom velvet soup, poached egg and crispy bacon  
Countryside hen liver and foie gras pâté en croûte  
Blood-sausage and apple tatin tart, cider sauce  
Smoked haddock salad and crispy buckwheat  
Home-made foie gras for two (+ €15 per person)

Skate wing on the embers, herb butter and croutons  
Suckling pig in the hearth, Castellana stuffing (+ €5 per person)  
Roast chicken from the Saint Germain farm on the spit, crunchy onion skin  
Grilled veal rib, mustard glaze and barbecue sauce

Christine's favorite countryside cheese blend (Roquefort, fresh goat cheeses, ginger and cilantro)  
Warm wine-poached pear tart  
Crème brûlée, fortissimo chocolate sorbet and pine nuts meringue  
Warm waffle, soured milk ice cream, and cherry compote  
Plump baba with grapes and Armagnac light cream

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

October 2019