

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

In Appetizer : Cheese Puff and Aldudes Dried Sausage

Chilled heirloom tomato soup and mustard ice cream

Landes asparagus mousse, spring salad

Home-smoked salmon, radish cream and cider vinaigrette

Marthe-Alice Pouypoudat's foie gras and pig's trotter terrine

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

Lamb shoulder, slowly braised in the baker's oven, young garlic and thyme

Christine's favorite countryside cheese blend (Roquefort, fresh goat cheeses, ginger and cilantro)

Warm buttery seasonal fruit tart

Almost souffléed, melting dark chocolate cake

Apricot and rice pudding plump baba, verbena ice cream

Rhubarb and Eugénie strawberry floating island

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