

La Ferme aux Grives

Cuisine de Jardin et de Terroir

Lunch or Supper 52 €

Appetizer : Cheese puff and Aldudes dried sausage

Chilled heirloom tomato soup and mustard ice cream

Lobster & gambas lasagna, old vinegar and Americaine sauce (+ 12 € per guest)

Home-smoked salmon, radish cream and cider vinaigrette

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

Grilled mackerel "tart" & wasabi spicy rillettes

Home-made foie gras for two (+ 15€ per guest)

Baker's oven-braised sea bream, Summer Basilic & Verbena dressing

Suckling pig in the hearth, Castellana stuffing (+ €5 per guest)

Roast chicken from the Saint Germain farm, onion crust

Tenderly baked veal knuckle, "Sweet & Sour" mustard cream

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

Poached Gascony peach in a buttery puff, verbena ice cream

Plump baba with sultanas and Armagnac light cream

Meringue & whipped cream Pavlova, with rhubarb, strawberries & raspberries

Chocolate ile flottante

This meal includes amuse-bouche, starter, main dish and dessert of your choice. Net Price, VAT included

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