

# *La Ferme aux Grives*

*Cuisine de Jardin et de Terroir*

*Lunch or Supper 52 €*

*Appetizer : Cheese puff and Aldudes dried sausage*

*Cep mushroom velvet Soup, poached egg and crispy bacon  
Lobster & gambas lasagna, old vinegar and Americaine sauce (+ 12 € per guest )*

*Home-smoked salmon, radish cream and cider vinaigrette*

*Countryside terrine of pig, hen liver & ceps*

*Grive's open toast with slowly baked Tripes*

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

*St-Jean de Luz hake, with seaweed butter & herring "Caviar"*

*Suckling pig in the hearth, Castellana stuffing (+ €10 per guest)*

*Roast chicken from the Saint Germain farm, onion crust*

*Ox cheek, tenderly baked in Pomerol wine, grilled gambas*

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

*Poached pear with spices in a buttery puff, vanilla fresh cream*

*Plump baba with sultanas and Armagnac light cream*

*Almost souffléed, melting dark chocolate cake, coffee beans ice cream*

*Coconut Meringue "Banoffee Style"*

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

*September 2021*