

La Ferme aux Grives

Cuisine de Jardin et de Terroir

Lunch or Supper 55 €

Appetizer : Cheese puff and Aldudes dried sausage

*Landes White Asparagus Soup with Flame-made Foie Gras
Lobster & gambas lasagna, old vinegar and Americaine sauce (+ 12 € per guest)
Flame-smoked salmon, buckwheat biscuit and haddock with shallots
Marthe-Alice Pouypaudat's pig's trotter terrine
Monsieur Parra's Boudin with Caramelized Apple
Snails and Shrimps with Golden Croutons*

*St-Jean de Luz hake, with seaweed butter
Suckling pig in the hearth, Castellana stuffing (+ €10 per guest)
Roast chicken from the Saint Germain farm, onion crust
Lamb shoulder, slowly braised in the baker's oven, satay sauce*

*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
Dark chocolate cream
Meringue & whipped cream Paulova, with strawberries*

*Beef, Chicken and Pork from France
The Dairy Pig is from the Spanish Pyrenees*

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

April 2022