

La Ferme aux Grives

Cuisine de Jardin et de Terroir

Lunch or Supper 55 €

Appetizer : Cheese puff and Aldudes dried sausage

Chilled heirloom tomato soup and mustard ice cream

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

Flame-smoked salmon, buckwheat biscuit and haddock with shallots

Marthe-Alice Pouypoudat's pig's trotter terrine

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 Paulana, 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

June 2022