La Ferme aux Grives

Cuisine de Jardin et de Terroir

Lunch or Supper 58 €

Amuse-Bouche : Cheese Puff and Aldudes Dried Sausage

Squash Soup with Old Parmesan Cheese Foam, Rustic Croutons

Lobster & Gambas Lasagna, Old Vinegar & Americaine Sauce (+ 12 € per guest)

Fresh Roll of Home-Smoked Salmon & Vegetables, Horseradish Cream

Duck & Foie Gras Pâté, Marthe-Alice Pouypoudat Style

Monsieur Parra's Famous Black Pudding, served Warm on Sautéed Spring Mushrooms

Home-Made Foie Gras for Two (+ 15 € per guest)

St-Jean de Luz Hake “Bouillabaisse Style »

A Tenderly Baked Shoulder of Lamb, Kampot Pepper Sour Cream

Sweetbreads, Poultry & Pig's Trotters, Supreme Sauce

Roast Chicken from the Saint-Germain Farm, Onion Crust

Suckling Pig in the Hearth, served with a Rich Castellana “Chutney” (+10 € per guest)

Christine’s Favorite Countryside Cheese Blend (roquefort, fresh goat cheese, ginger and cilantro)Caramelized Hazelnut Cream, Subtly Infused with Lemon & Ginger

Deliciously Smoked Sark Chocolate Tart

Crispy Chestnut and Tangerine Puff Pastry Turnover

Plump Baba with Sultanas and Armagnac Light Cream

This meal includes amuse-bouche, starter, main course and dessert of your choice. v.a.t. & service included

Chicken and Pork are from France. The Dairy Pig is from the Spanish Pyrénées

Winter Spring 2024