

*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 Flake "Bouillabaisse Style »*  
*A Tenderly Baked Shoulder of Lamb, Kampot Pepper Sour Cream*  
*Vol-au-Vent "Grands Ducs" Style, Supreme Sauce (Sweetbread, Poultry & Foie Gras)*  
*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*