



*New Year's Lunch
at La Ferme aux Grives
January 1st*

*as a tempting beginning...
Warm Cheese Galette,
with truffle crumbs*

*Lobster Tritto Misto,
green curry & bitter orange marinade*

*Scallops baked in their shells,
herb chermoula & pearls of caviar*

*Milk-Fed Lamb, Phoenician Style,
with chilli, mint & pistachio*

*"Thousand and One Layers" Croustade,
light citrus cream*



95 euros

*This fine menu may vary according to our kitchen's inspiration and the market of the day.
All taxes and service included.*