

La Ferme aux Grives
Cuisine de Jardin® et de Terroir

Lunch or Supper 56 €

Appetizer: Cheese puff and Aldudes dried sausage

Landes white asparagus soup with Home-made Foie Gras
Lobster & gambas lasagna, old vinegar and Americaine sauce (+ 12€ per guest)
Home-smoked salmon marinated in cider, Horseradish cream
Parsley ham baked in a Pain de Campagne with Fresh herbs
Small cabbage stuffed with Veal and Green Peas velouté
Home-made foie gras for two (+ 15€ per guest)

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
Vol-au-Vent of Poultry, Sweetbreads & Pig's trotters, Supreme sauce

Christine's favorite countryside cheese blend (Roquefort, fresh goat cheeses, ginger and cilantro)
Eugenie's lemon cream cheese cake
Plump baba with sultanas and Armagnac light cream
Dark chocolate cream
French almond brioche, Tahiti vanilla ice cream

This meal includes amuse-bouche, starter, main dish and dessert of your choice. Net Price, VAT included
Beef, Chicken and Pork from France. The Dairy Pig is from the Spanish Pyrenees

March 2023