LA FERME AUX GRIVES
CUISINE DE JARDIN® ET DE TERROIR
Déjeuner ou Souper 51 €

In Appetizer : Cheese Puff and Aldudes Dried Sausage

Chilled Heirloom Tomato Soup and Mustard Ice Cream
French Beans Salad, Vine Peach and Quail Eggs
Home-smoked Salmon on Crunchy Wafers and Garden Cream
Summer-style Sardines Stuffed with Confit Bell Peppers, Anchovy Rouille
Carpaccio of Tête de Veau in Ravigote, Gribiche Sauce

On the Spit

Suckling Pig in the Hearth, Castellana Stuffing (+ €4 per person)
Roast of Farm Chicken from the Landes, Crispy Onion Skin

Cod Slowly Cooked in the Baker's Oven, Wild Thyme and Lavender Breadcrumbs
Braised Duck and Grilled Prawns, Orange and Lemon Crust
Grilled Middle Cut Breast of Veal, Mustard Glaze and Barbecue Sauce

Christine's Favorite Countryside Cheese Blend (Roquefort, Fresh Goat Cheeses, Ginger and Cilantro)
Silky Charlotte of Mr Cazade's Strawberries
Buttery Seasonal Fruit Tart from Eugénie's Orchards
Mellow Hazelnut French Toast, Fortissimo Chocolate Ice Cream
Apricot Trifle and Almond Chantilly
Warm Waffle, Soured Milk Ice Cream and Cherry Compote

Home-made Foie Gras for Two as a Starter (+ €10 per person)

This meal comprises appetizer, starter, main dish and dessert of your choice. Net Price, VAT included

June 2016