



La Ferme de mon Père

RESTAURANT · WINE BAR

MENU



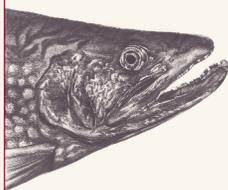
FROM THE GARDEN

- Grilled vegetables, baby spinach salad, roasted hazelnuts and Tomme de Montagne shavings €19
- Roasted scallops, lamb's lettuce, mix of raw & cooked mushrooms, pickels vinaigrette €26
- Vegetables pot-au-feu (stew), foie gras, beef's tail broth and black truffle €24
- Parmesan shortbread, citrus and avocado, radish salad and crunchy seeds €19

LA FERME'S CLASSICS



- Black truffle risotto, aged Parmesan and button mushrooms €32
- Frog's legs, liquorice flavoured €29
- Velouté of Jerusalem artichokes, black truffle Chantilly and crisps €33
- Traditional foie gras "pâté croûte" €28



FROM THE SEAS AND LAKES

- Skate fish poached in vinegar, green cabbage and Sherry butter sauce €32
- Cod candied with black truffle, watercress coulis and vegetables tagliatelle €39
- Whole sole cooked the 'meunière' style, parsley, lemon..... €46

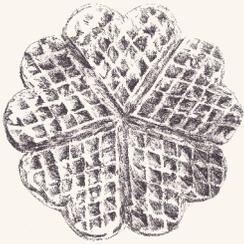


FROM THE STABLE

Simmental rib steak matured 30 days
or Rubia Gallega beef tenderloin,
smoked purée, spinach cooked with brown butter €44

Crispy sweetbreads, roasted carrots
and carrot juice €42

Breast and crispy leg of farmer's chicken,
tagliolini with black truffle,
lettuce and Parmesan crust €36



LA FERME'S DESSERTS

Cheese platter €14

Warm waffles, whipped cream
and hot chocolate sauce €14

Baba with aged brown rum,
mango coulis €14

Light-as-a-feather chocolate tart €14

Vanilla ice cream, chocolate sauce,
caramelized nuts €14

Traditional 'Tarte Tatin' to share, whipped cream
and vanilla ice cream €14

Ice creams & sorbets €10