



# La ferrandaïse



## Menu of the month January & February 2018

### Starters



Beef consommé and its ravioli, enoki and shiitake mushrooms  
Celeriac remoulade, Granny apples, pig foot pastry, cider-flavoured vinaigrette  
Deviled egg with crab, radish and mustard leaves  
Quail phitiviers cake, sour cream, Madeira wine sauce  
Roasted scallops with herbs butter in their shell + 2 €  
Confit foie gras in duck fat, brioche toast, pear chutney + 4 €

### Main courses



Roasted rack of lamb, vegetable roots and pequillos  
Home-made roasted sausage, buckwheat Crozet square pasta with Beaufort cheese  
Boiled chicken ballotine, butternut squash and sweet potatoes mousseline  
A la plancha grilled wild hake, fondue of leeks, Dieppoise sauce

### *Ferrandaïses meats*

« Ferrandaïse » sucking veal blanquette, pilau rice + 4 €  
The butcher's piece of « Ferrandaïse » sucking veal, tarragon-flavoured carrots + 6 €

**We cook organic vegetables from Île-de-France region or local producers**

### Desserts



Citrus fruits and tamarillo salad  
French toast, Jerusalem artichoke ice cream and caramelized Tonka beans  
Sweet spices-flavoured roasted clementines, passion fruit cream and granalo  
Feuillantine in the chocolate, chocolate ice cream  
Traditional rum baba with pineapple  
Thin apple pie with maple syrup

***A selection of traditional farm cheeses from the Puy-de-Dôme region + 4 €***

***Starter + Main course + Dessert 37 €  
6-courses Tasting menu 55 €***

Net prices, drinks not included