



# La Ferrandaise



## Menu of the month

### Starters



Cucumber gazpacho, fresh cheese cream with chives  
Home-made terrine, vinaigrette with sweet peppers, horseradish cream  
Tomato stuffed with peas and red onions pickles, basil and tapenade  
Melon balls marinated in coriander-flavoured yellow wine, young lettuce and Auvergne ham  
Confit of duck foie gras, plum and pear compote + 4 €

### Main courses



Spices-flavoured confit pork ribs, broad beans with tomatoes  
A la plancha grilled butcher's piece of beef, new potatoes sprinkled with chopped parsley, carrots, morels cream  
Lemongrass-flavoured roasted Guinea fowl fillet, grilled eggplants and green beans  
Cod-fish pot, Paimpol cranberry beans and chorizo

### Ferrandaise meats

Milk-fedveal sauté, tomatoes, mushrooms and rosemary, basmati rice + 4 €  
The butcher's piece of « Ferrandais » sucking veal, paprika-flavoured courgettes and sweet peppers + 6 €

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

### Desserts



Rhubarb compote, white chocolate rice pudding  
Fresh fruit Minestrone in their thick juice, sorbet  
Chocolate and hazelnut pudding, citrus fruits coulis  
Strawberry soup, candied olives cake  
Poached cherries with citrus-fruits gravy  
Home-made sorbets and ice-creams

*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

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