



# La ferrandaïse



## Menu of the month 2017 November – December

### Starters

Home-made country-style terrine, onions and red wine compote  
Ferrandaïse veal tartare, egg and smoked herring, celeriac emulsion  
Cream of Hokkaido pumpkin, chestnut pieces, allspice-flavoured whipped cream  
Organic egg in red wine sauce with onions, mushrooms and bacon bits  
Fried seasonal mushrooms, smoked duck breast, veal gravy  
Foie gras terrine, quince jelly, homemade gingerbread + 4 €

### Main courses

Grilled beef chuck in red wine sauce, little white onions, mashed potatoes and fried spinach  
Black pudding, caramelized apples, green cabbage, sliced Guéménéandouillette, cider sauce  
Lamb pastilla, mashed sweet potatoes and chickpeas  
Cod-fish pot, Paimpol cranberry beans and high-quality green beans

### Ferrandaïse meats

Traditional veal blanquette, pilau rice + 4 €  
The butcher's piece of milk-fed veal, macaroni in Auvergne region blue cheese sauce + 6 €

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

### Desserts

Chief's own Tatin tart, vanilla ice cream  
Chocolate tart, Mascarpone cream  
Fig ratafia, yoghurt sorbet  
Basque cake, coconut sorbet  
Vanilla-flavoured rice pudding, passion fruit sorbet  
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