



La Ferrandaise



Menu of the month 2017 November – December

Starters



Auvergne snails ravioli, leeks fondue, parsley and garlic butter
Jerusalem artichoke cream, duck breast and roasted hazelnuts julienne
Salsify and haddock stew, buckwheat and seaweed crumble, smoked milk espuma
Beetroot salad, goat cheese with truffle oil, chicory and crusty walnuts
Scallops carpaccio, pomegranate and passion fruit, herbs salad with black radish + 2 €
Poached in red wine foie gras, homemade brioche, quince marmalade + 4 €

Main courses



Pork loin with roasted chorizo, creamy polenta, black olives and thyme
Confit duck leg, orange-flavoured chicory cooked at low heat
The butcher's piece (plancha grilled), gratin Dauphinois, pepper sauce
Cod-fish pot, crystallized vegetable roots
Snacked scallops, cauliflower and broccoli pickles + 5 €

Ferrandaise 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



Lemon meringue pie, mint pesto with pistachio
Ginger-flavoured pineapple Carpaccio, coconut sorbet
Chocolate mousse, banana cake
Apple crumble with pear and vanilla ice cream
Coconut japan pearl, vanilla, mango compote, white chocolate brownies
Chief's own Paris-Brest cake

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