



La Ferrandaise



Menu of the month

Starters

Veal and pig head cheese, gribiche sauce
Tender white asparagus with chives, chorizo and lemon-flavoured vinaigrette sauce
Avocado salad, crab meat, grapefruit jelly, buckwheat pastry
Organic egg, courgette carpaccio, tapenade, pickles and mimolette cheese
Sea bream tartar, organic quinoa, fennel cream, dill weed oil
Plain foie gras terrine, soft strawberry and rhubarb jelly + 4 €

Main courses

Saddle of lamb cooked at low heat with young vegetables
The butcher's piece of beef, morel cream, little potatoes and soft onions from Cévennes region
Swordfish marinated in lemon grass and soy sauce, grilled courgette and eggplant, vanilla-flavoured red pepper coulis
Pollock fillet, green asparagus tagliatelle, olive oil-flavoured mash potatoes

Ferrandaïses meats

The butcher's piece of « Ferrandaïse » sucking veal, celeriac mousseline, fondue of leeks and young carrots + 6 €
« Ferrandaïse » veal sauté, pepper and shiitake mushrooms, Basmati rice + 4 €

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

Desserts

Strawberries marinated in red wine, vanilla and citrus fruits zests, sheep's milk yoghurt sorbet
Blood orange soup, Mascarpone cream, ginger and coffee-flavoured meringue
Rhubarb cooked in its own syrup, pomegranate, Speculos biscuit
Sponge cake, creamy sweet vanilla and passion fruit
Milk chocolate pudding, hazelnut, slightly salted butter fudge sauce

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

Starter + Main course + Dessert 37 €

6-courses Tasting menu 55 €

Lunch: starter + main course + dessert in one whole plate 16 €

Net prices, drinks not included

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