



La Ferrandaise



Menu of the month

Starters

Minced pork crépinette with Bordeaux sauce
Vinegar-flavoured organic egg, white St-Flour lentils salad, Auvergne ham espuma
Roscoff onions soup, slice of bread and onion jam
Foie gras terrine wine, jellied cider, black bread + 4 €

Main courses

Confit of pig cheek, winter vegetables
Calf's head, steamed potatoes and carrots, spicy veal gravy broth
A la plancha-grilled butcher's piece of beef, new potatoes sprinkled with chopped parsley
Wild fish, fondue of leeks, spelt crisps, grapefruit sauce

Ferrandaises meats

The butcher's piece of sucking veal, lemon-flavoured fried spinaches, boiled carrots + 6 €
Sucking veal blanquette, pilau rice + 4 €

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

Desserts

Espelette pepper-flavoured chocolate tartlet
Limoncello-flavoured rum baba, vanilla cream
Deconstructed dessert, basil ice cream, sponge cake, pineapple jam, pineapple crisps
Praline-flavoured cream

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