



La Ferrandaise



Menu of the month

Starters

Confit rabbit terrine, oregano-flavoured tomato compote
Paimpol cranberry beans salad, cherry tomatoes and smoked eel
Verbena-flavoured organic melon balls, Auvergne region ham
Cucumber gazpacho with goat cheese and poached organic egg
Foie gras terrine, plumjelly + 4 €

Main courses

The butcher's piece of beef from France, baked potatoes with farmhouse bacon gratin
Toasted filet mignon pot, zucchini and leeks
Poached organic chicken from Auvergne region, risotto with supreme sauce
A la plancha grilled sea bream fillet, quinoa and sweet pepper sauce vierge

Ferrandaïses meats

Rosemary-flavoured milk-fed veal sauté with tomatoes + 4 €
The butcher's piece of milk-fed veal, seasonal vegetables + 6 €
We cook organic vegetables from Île-de-France region or local producers

Desserts

Fried plums in their thick juice, yoghurt sorbet
Roasted fig, Breton shortcake and vanilla ice cream
Rice and white chocolate pudding, passion fruit ice cream
Milk chocolate pudding, slightly salted butter fudge
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