



La Ferme de mon Père

RESTAURANT · WINE BAR

MENU



FROM THE GARDEN

- Hearts of green salad, vegetable shavings,
bagna cauda sauce €14/€19
- Artichoke "vinaigrette", crab crumbs,
Parmesan, parsley oil €26
- Velouté of Jerusalem artichokes,
crisps and black truffle Chantilly €33
- Onion soup, croutons "au gratin"
with Beaufort cheese €17
- Red beetroot, aged balsamic, cream cheese and watercress €19

LA FERME'S CLASSICS



- Black truffle risotto, aged Parmesan
and button mushrooms €27/€36
- Frog legs, liquorice flavoured €29
- Terrine of duck foie gras,
Cambodian pepper €34
- Octopus tenderly baked "à la plancha",
buttered savoy cabbage €25
- Traditional duck foie gras "pâté croûte" €28



FROM THE SEAS & LAKES

ACCOMPANIED WITH MASHED SMOKED POTATOES AND VEGETABLES

- Dover sole, "meunière" style, parsley and lemon €42
- Artic char baked in a salt and fir tree crust €36
- Brittany Lobster baked "à la plancha",
with sage butter €35/€65

BEEF SELECTION



ACCOMPANIED WITH MASHED SMOKED POTATOES AND VEGETABLES

- Rib steak selected and aged
by Hendrick Dierendonck, parsnip €48
- Simmenthal beef filet selected and aged
by Hendrick Dierendonck €38
- 100% Wagyu 9+ flank steak, Blackmore Australia €49

TARTARES

FRENCH BEEF, KNIFE CHOPPED "À LA MINUTE",
SERVED WITH FRENCH FRIES OR HOME-MADE POTATO WEDGES AND SALAD

- Classic tartare €21/€30
- Savoy tartare (*Tomme cheese, walnuts, black truffle*) €26/€35
- Transalpine tartare (*pesto, Parmesan, rocket salad*) €23/€32



FROM THE STABLE

ACCOMPANIED WITH MASHED SMOKED POTATOES AND VEGETABLES

- Iberian pork pluma, curly salad and bacon €34
- Black pudding from Anne Rozès, salted butter
and apple & rhubarb compote €29
- Crispy sweetbreads, salsify and black truffle jus €39
- Chicken supreme,
morels in Jura "yellow wine" sauce €36

OUR DAIRIES



- Cheese platter €15
"Fromage blanc"
sugar / fir tree honey / blueberry jam €9
Home made "crémet", speculoos and pears compote €11



LA FERME'S DESSERTS

- Floating island, Bourbon vanilla €14
Warm waffles, whipped cream
and hot chocolate sauce €14
Light-as-a-feather chocolate tart €14
Exotic fruits Pavlova with verbena €14
Lemon meringue tart €14
Red fruits crumble with fresh mint €14
Ice creams & sorbets €10