



La Ferme de mon Père

RESTAURANT · WINE BAR

MENU



FROM THE GARDEN

Grilled vegetables, baby spinach leaf salad, roasted hazelnuts and Tomme de Montagne shavings€14/€19

Poached eggs, celeriac bouillon with long pepper, smoked mackerel, rye bread croutons€24

Mushroom toast, nut crumble, crispy pork belly and parsley oil€21

Shortbread biscuit with Parmesan, citrus fruit avocado salad, radish and crunchy seeds€19

LA FERME'S CLASSICS



Black truffle risotto, aged Parmesan and button mushrooms€27

Frog's legs, liquorice flavoured€33

Velouté of Jerusalem artichokes, black truffle Chantilly and crisps€33

Traditional foie gras "pâté croûte"€28



FROM THE SEAS AND LAKES

Trout with almonds, hazelnut butter with capers, and green beans with seaweed€32

Fillet of sea bream baked "à la plancha", leek vinaigrette, quinoa with herbs and a tangy sauce€34

Obsiblué shrimps poached in coconut milk, lemon grass-sautéed vegetables€36



FROM THE STABLE

Simmental rib steak or Rubia Gallega beef tenderloin,
gratin dauphinois, spinach with hazelnut butter.....€42

Crispy sweetbreads, carrots with mountain honey,
sweet onion purée and dried vegetables.....€39

Farmyard chicken supreme, crunchy thigh,
tagliolini of the house with truffles, lambs' lettuce
salad with poultry jus€34



LA FERME'S DESSERTS

Cheese platter.....€14

Warm waffles, whipped cream
and hot chocolate sauce.....€14

Light-as-a-feather chocolate tart.....€14

Rum baba made with aged amber rum
and mango coulis.....€14

Vanilla ice cream with chocolate sauce, caramelised
hazelnuts and peanuts.....€14

Blood orange parfait, red fruits with ginger
and a warm madeleine with honey.....€14

Ice creams & sorbets.....€10