



*La Ferme de mon Père*

RESTAURANT · WINE BAR

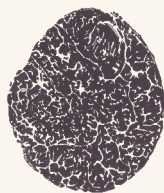
**MENU**



## FROM THE GARDEN

- Grilled vegetables, baby spinach salad, roasted hazelnuts and Tomme de Montagne shavings ..... €19
- Raw & cooked colored beetroots, octopus à la plancha and rosemary cream ..... €24
- Grilled marrowbone, mushroom fricassee with herbs and gremolata ..... €21
- Parmesan shortbread, citrus and avocado, radish salad and crunchy seeds ..... €19

## LA FERME'S CLASSICS



- Black truffle risotto, aged Parmesan and button mushrooms ..... €29
- Frog's legs, liquorice flavoured ..... €29
- Velouté of Jerusalem artichokes, black truffle Chantilly and crisps ..... €33
- Traditional foie gras "pâté croûte" ..... €28



## FROM THE SEAS AND LAKES

- Skate fish poached in vinegar, green cabbage and Sherry butter sauce ..... €32
- Cod candied with black truffle, watercress coulis and vegetables minestrone ..... €39
- Obsiblu shrimps poached in coconut milk, lemon grass-sautéed vegetables ..... €36

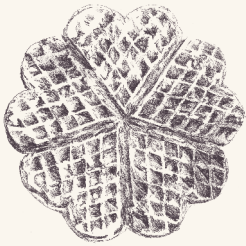


## FROM THE STABLE

Simmental rib steak matured 30 days  
or Rubia Gallega beef tenderloin,  
smoked purée, spinach cooked with brown butter ..... €43

Crispy sweetbreads, roasted carrots  
and carrot juice ..... €39

Breast and crispy leg of farmer's chicken,  
tagliolini with black truffle,  
lettuce and Parmesan crust ..... €36



## LA FERME'S DESSERTS

Cheese platter ..... €14

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

Baba with aged brown rum,  
mango coulis ..... €14

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

Vanilla ice cream, chocolate sauce,  
caramelized nuts ..... €14

Traditional 'Tarte Tatin' to share, whipped cream  
and vanilla ice cream ..... €14

Ice creams & sorbets ..... €10

