



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
Wild fish, fondue of leeks, spelt crisps, grapefruit sauce

Ferrandaïses 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