



La ferrandaïse



Master Restorer

MENU OF THE MONTH

Starters 11€

Dubarry cream soup, cream organic egg, parmesan emulsion, hazelnut tile
Marinated Japanese beef tataki, whipped cream with herbs and lime, seasonal vegetables
Ferrandaïse homemade terrine, smoked bacon cake
Scallops carpaccio of, red beet and Granny Smith apple
Sauternes Foie Gras, spiced pear compote, homemade brioche + € 4

Main courses 24€

The traditional beef bourguignon, grilled bacon, new roasted potatoes
Saddle of pink lamb, pequillos condiment and candied lemon, rutabaga puree and its juice
Roasted organic guinea fowl, buttered cabbage with bacon
Fish of the day, celeriac confit confit, watercress juice, saffron emulsion

Ferrandaïse meats

Piece of roast milk-fed veal, seasonal vegetables, veal juice + € 6
Milk-Fed veal Blanquette, pilaf rice + € 4

We cook organic vegetables from Île-de-France region or local producers

Desserts 10€

Breton lime shortbread, exotic fruit salad, coconut mousse, mango coulis
Lemon tart lemon meringue, rosemary sorbet
Puff pastry, chocolate mounted ganache, fresh persimmon, thyme persimmon sorbet
Apple jelly, caramelized apples with star anise and
cinnamon, light vanilla mousse, matcha tea crumble, milk ice cream
Gourmet coffee + € 2 or tea, infusion + € 4

A selection of traditional farm cheeses from the Puy-de-Dôme region +4€

Starter + Main course + Dessert 37€
Starter + Main course 33€ or Main course + Dessert 33€
6-courses Tasting menu 65€

Net prices, drinks not included

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www.laferrandaïse.com