



# La ferrandaise



## Starters

- Terrine of black pudding and roe deer, warm mashed apples, salad of endives with nuts oil
- Gratin of sardines with diced calf's head, pastry with parmigiano, mustard dressing
- Snail pastry stuffed with mashed rosevald potatoes, garlic and lemon cream, roasted buckwheat seeds
- Browned pears in slices with Blue cheese, French toast fried in red wine
- Poached Organic Egg, mushrooms cream, diced bacon and croutons
- Ravioli with foie gras and carrots, emulsion of Jerusalem artichokes, coriander and cumin + 4€
- Grilled scallops, pickles of green mango, haddock emulsion + 2€

## Main courses

- Roasted chicken from Bresse, endives with citrus fruits zests and gravy
- Thick piece of veal liver, baked slices of potatoes with bacon
- Pork cheek confit, gratin of cauliflower and potatoes from Auvergne
- Fish-soup "Bouille", grilled dorade and rascasse « à la plancha »
- Risotto with scallops and aniseed shrimps, chives and pepper, emulsion of cockles + 4€
- Blanquette of "Ferrandais" suckling veal, pilaf rice +4€
- The butcher's piece of "Ferrandais" veal, creamy Jerusalem artichokes with chips of chestnuts+ 6 €

We cook organic vegetables from local producers.

## Desserts

- Chestnuts cream and Cognac, honey and goat cheese cream, sponge finger
- Peanuts mousse, chocolate and coconut cake, 70% chocolate sauce and salted butter, vanilla ice cream
- White chocolate brownie with pecan nuts, compote of apples with lemon zests, salted caramel ice cream
- Oranges and grapefruits soup, carrots muffin
- Lemon Chibouste cream and sour cherries, meringue, yoghurt sorbet
- Rum baba with raisins, orange and coffee whipped cream
- « Ferrandais » gourmet coffee
- A selection of traditional farm cheeses from the Puy-de-Dôme region + 4 €

Starter – main course – cheese or dessert 34 €

Six-course tasting menu: 46 €