



*La Ferme de mon Père*

RESTAURANT · WINE BAR

**MENU**



## FROM THE GARDEN

- Hearts of green salad, vegetable tagliatelle, bagna cauda sauce (contains anchovy) ..... €14/€19
- Artichoke 'vinaigrette', crab crumbs, Parmesan, parsley oil ..... €26
- Velouté of Jerusalem artichokes, crisps and black truffle cream ..... €33
- Onion soup, croutons 'au gratin' with Beaufort cheese from Savoie ..... €17
- Red beetroot, aged balsamic, cream cheese and cress ..... €22

## LA FERME'S CLASSICS



- Black truffle risotto, aged Parmesan cheese, button mushrooms ..... €27/€34
- Frog legs, liquorice flavoured ..... €29
- Sautéed duck foie gras cutlet, butternut, garlic confit cream ..... €35
- Octopus tenderly baked 'à la plancha', buttered Savoy cabbage ..... €25
- Traditional 'pâté en croûte', heart of duck foie gras ..... €28

## TARTARES

FRENCH BEEF, KNIFE CHOPPED 'À LA MINUTE',  
SERVED WITH SALAD AND FRENCH FRIES

- Classic tartare ..... €21/€30
- Savoyard tartare  
(Tomme cheese, walnuts, black truffle) ..... €24/€33
- Transalpine tartare  
(pesto, Parmesan, rocket salad) ..... €23/€32

## FROM THE STABLE



ACCOMPANIED WITH MASHED SMOKED POTATOES AND VEGETABLES

- Crispy slow cooked suckling pig breast, glazed and raw radishes ..... €34
- 49 day dry-aged Holstein rib steak, shallots in red wine ..... €48
- Black pudding from Anne Rozès, curly salad and cider vinegar ..... €29
- Crispy sweetbreads, salsify and black truffle jus ..... €39
- Supreme of chicken, morels in Jura 'yellow wine' sauce .... €36



## FROM THE SEAS & LAKES

- Dover sole, 'meunière' style, parsley and lemon ..... €42
- Scallops, parsnip chervil purée, red beetroot vinaigrette ..... €34
- Arctic char baked in a salt and fir tree crust ..... €36
- Scampi, Vadouvan curry, sautéed little gem lettuce ..... €39

## MENU PARTAGE

- 6 signature dishes to share  
Velouté of topinambours / Pâté en croûte / Frog legs /  
Scallops / Black pudding / Suckling pig breast ..... PP €85

Almost like grown-ups ..... Half portion/half price

# OUR DAIRIES



- Cheese platter ..... €15  
'Fromage blanc' from Père Joseph,  
sugar / fir tree honey / blueberry jam ..... €9  
Homemade 'crémet', speculoos and pear compote ..... €11



# LA FERME'S DESSERTS

- Floating island, Bourbon vanilla ..... €14  
Warm waffles, whipped cream  
and hot chocolate sauce ..... €14  
Light-as-a-feather chocolate tart ..... €14  
Candied pineapple, tapioca and coconut milk ..... €14  
Lemon meringue tart ..... €14  
Red fruit crumble with fresh mint ..... €14  
Ice cream and sorbet ..... €10