



LA FERME

ROTISSERIE

ROASTISERY

FARM RAISED CHICKEN FROM SOUTH WEST OF FRANCE

- Quarter of a Chicken. 13,50€
- Half Chicken. 17,50€
- Roasted Hen marinated in Dijon mustard. 17€

BEEF

- Blond Breed Bone-In Ribeye from Aquitaine (14 - 17 OZ). 32€
- Charolais Roast Beef Fillet (8.8 OZ). 18€
- Charolais Beef kabobs (8.8 OZ). 20€

LAMB FROM AVEYRON

- Leg of lamb roasted in herbs of Provence (8.8 OZ). 15€
- Lamb Kebabs (8.8 OZ). 20€
- Lamb shoulder (serve 2 persons, pre-order). Daily market price€

THE FARM BOARD

- Quarter of a chicken, Roast Beef Fillet (8.8 OZ) and roasted lamb (8.8 OZ). 24€

MAIN

- FOIS GRAS FROM SOUTH WEST OF FRANCE** 17.50€
Served with its toasts and figs Chetney.

- COLD MEATS PLATE (for 2 persons).** 25€
Camargue Bull (AOC) Salami or Maison Lerda Salami, Cured Bayonne Ham, Maison Lerda Ham on the bone, Rillettes from Le Mans, Maison Lerda Country Pate.

- CAMEMBERT AOP FROM NORMANDY (8.8 OZ) ROASTED IN HONEY CRUST AND SESAME SEEDS** 12€
Served with its bread sticks.

- EGGS BENEDICT** 10€
Served with its bread sticks, and Comté cheese gratin.

SALADS

- LA FERME** 13.50€
Mesclum greens, green beans, tomatoes, corn, poached egg, black olives.

- FROM THE COUNTRY** 14€
Endives salad, slices potatoes, cubes of Roquefort A.O.C nuts kernels, cherry tomatoes, olive oil and vinegar from Xeres.

- CAESAR** 16.50€
Romaine salad, chicken breast, or Sa-t-l'y-laisse roasted, garlic croutons shaved parmesan cheese served with its traditional caesar salad sauce.

- WARM GOAT CHEESE** 15.50€
Warm goat cheese served on toasts, Mesclum greens, roasted bacon, nuts kernels.

- MOZZARELLA BURRATA DI BUFALA** 15.90€
Served on a bed of mache greens with shaved parmesan and tomatoes in pesto sauce.

OVEN ROASTED

- ROASTED RACK OF LAMB SMOKED WITH LAMB (10.5 OZ)** 26€
- GRILLED SEA BASS** 18€
- ENDIVES AND HAM ON THE BONE CASSEROLE IN BECHAMEL SAUCE** 14€

PLANCHA

- RIBEYE** 27€
Blond breed from Aquitaine (10.5 OZ).
- SKIRT STEAK** 18€
*VBF (8.8 OZ). Additional sauces 3 euros.
All our sauces are made from scratch: Morels, Bearnaise, Pepper.*
- SALMON FILET (7.7OZ)** 18€

SIDES

*All our dishes are served with green salad, onions, croutons with or without garlic, plus a side of your choice.
All supplements - 5 euros.*

- Home-made french fries - Potatoes gratin - Corn on the cobb*
- Home-made mashed potatoes - Roasted potatoes from Grenaille*
- Home made Ratatouille - Green beans with parsley sauce*

CHEESE

- SELECTION OF THREE CHEESES ON OUR FARM BOARD** 8.50€
Roquefort AOP, Brie de Meaux AOP, St Félicien AOP.