



La Ferme de mon Père

RESTAURANT · WINE BAR

MENU



FROM THE GARDEN

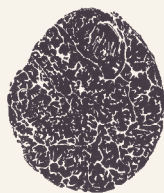
Broccoli pesto with Cambodian pepper, grilled vegetables, spinach shoots, pine vinegar and puffed seeds €19

Thin tart of winter vegetables, fresh goat's cheese from the farm of Laya, grated Galabé, fresh herbs juice €24

Leeks with vinaigrette, mimosa eggs, 10 gr of Daurenki Petrossian caviar €39

Roasted cauliflower, smoked Féra from Léman lake, hazelnuts and almonds €26

LA FERME'S CLASSICS



Black truffle risotto, aged Parmesan and button mushrooms €32

Frogs legs, liquorice flavoured €29

Velouté and crisps of Jerusalem artichokes, black truffle Chantilly €33

Traditional duck foie gras pâté croûte €28



FROM THE SEAS AND LAKES

Jura arctic char cooked in salted butter, citrus sabayon, hay-smoked carrots €36

Sea bass roasted in juniper, buttered savoy cabbage, mountain ham €39

Brill cooked in a pot, button mushrooms blanquette with star anise, grilled parsnip €39

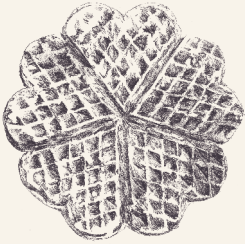


FROM THE STABLE

Simmental rib steak matured 30 days
or Rubia Gallega beef tenderloin,
smoked puree, spinach cooked with brown butter €43

Roasted Iberian pork chop and very tender breast,
braised celery, kumquat in pickles, devil sauce €39

Breast and crispy leg of farmer's chicken from
the cour d'Armoise, butternut salad,
pistachios & pistachio dressing €38



LA FERME'S DESSERTS

Cheese platter €14

Warm waffles, whipped cream
and hot chocolate sauce €14

Baba with aged brown rum,
Victoria pineapple €14

Light-as-a-feather chocolate tart €14

Bourbon vanilla Millefeuille to share €18

Traditional Tarte Tatin to share,
whipped cream and vanilla ice cream €18

Ice cream & sorbets €10