

20h33's LA FERME WINE DINNER MENU
THURSDAY 18TH MAY 2016

STARTERS

‘L’Asperge’

Spring asparagus, asparagus and cumin mousse, rhubarb, pistachios

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‘Le Foie Gras’

Foie gras, dry fruits chutney, Sauternes emulsion

MAINS

‘Le Canard’

Roasted duck breast, Espelette pepper, chards, shallots

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‘Le Maigre’

Meagre fish, artichoke, anchovy, tomato cream sauce

DESSERTS

‘Assiette de fromages’

Cheese board

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Crème brûlée