

A photograph of several glass jars filled with orange-colored food, likely soups or dips, arranged on a wooden surface. The central jar is topped with fresh herbs and purple flowers. In the background, there is a red ceramic pot, a bowl of salad, and other jars. The text "Menu of the Month" is overlaid in a white, cursive font.

Menu of the Month

La Ferme
de l'Ondon & Spa



June menu

Entrée: Gazpacho

Plat: Sauté de poulet fermier au curry

Dessert: Panacotta aux pommes et
caramel beurre salé

Timothée Lainé



Enhance your evenings with our "Planches de la Ferme" consisting of a velouté, a simmered casserole, a cheese and a dessert.

Having at heart to offer services of impeccable quality, all our dishes are made on site from local, **fresh and seasonal products**. Driven by the desire to share his passion, Timothée Lainé is committed to satisfying your sweet tooth with quality local cuisine.

Our Table d'Hôtes service is entirely private and by reservation only. We invite you to book as soon as possible to ensure a reservation. Reservation at least 24 hours in advance.

Our regional dinner offers a **unique menu** whose composition depends entirely on the seasons and the inspiration of the Chef.

La Ferme
de l'Ondon & Spa



July Menu

Entrée: Gazpacho

*Plat: Sauteed free-range chicken with
herbs and mushrooms*

*Dessert: Panna Cotta with garden apples
and salted butter caramel*

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