



LES GRAINS D'ARGENT

Menu

THE SALMON

Norwegian aiguillette "style" served with herb's cream

(2.4.7)

ou

COLD PIE

Champenoise with foie gras, Chutney of apple and pear

(1.3.5.7.8.12)

ou

TERRINE OF FOIE GRAS

Duck with Porto served with a brioche

(Surcharge €12)

(1.3.7.12)

ou

TURBOT

Poached, Champagne sauce

(1.2.3.4.5.7.12)

ou

CHICKEN BREAST

With crayfish sauce and morel mushroom

(1.2.3.5.7.12)

ou

CHEESE PLATE

Pont-l'Évêque, Saint Maure and Camembert raw milk

(Surcharge €9)

(7.8)

ou

VANILLA DIPLOMAT PUDDING

Served with a raspberry's au gratin and strawberries coulis

(3.7)

ou

ENTREMET

With dark and milk chocolate on coffee custard

(1.5.7)

Home-made menu

Net price, service et TVA included

Origin of our meats – Chicken: France

Lunch

€32 option: starter; main course; dessert

€28 option: starter; main course or main course; dessert

Dinner

€39 option: starter; main course; dessert

€29 option: starter; main course or main course; dessert