



LES GRAINS D'ARGENT

## Menu

### FOREST CRUST

Toasted Bread with morels and oyster mushrooms

(1.7)

ou

### PÂTÉ CROÛTE

With mesclun salad and hazelnut oil

(1.3.7.8.12)

ou

### TERRINE OF FOIE GRAS

Duck with Cognac served with a brioche

(Surcharge €12)

(1.3.7.12)

ou

### FILET OF SEAS BASS

Red wine and pear sauce

(1.3.4.7.12)

ou

### RABBIT LEG

Braised with champagne

(1.3.7.12)

ou

### CHEESE PLATE

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

(Surcharge €9)

(7.8)

ou

### FLOATING ISLAND

Custard and nougatine

(3.7)

ou

### RED FRUIT SOUP

Strawberry and raspberry with hyppocras wine

(3.7.8.12)

### Home-made menu

Net price, service et TVA included

Origin of our meat - Rabbit: 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