



LES GRAINS D'ARGENT

Menu

SNAILS

Creamy goat cheese sauce

(7)

or

SALMON

Chaud-froid, chutney of pear and green apple.

(4,7,12)



MARBLE OF FOIE GRAS

with port wine served with homemade brioche

(1.3.7.12)

(extra €14)



STEWED BEEF

In red wine sauce, creamy morel mushrooms

(1,3,7,12)

or

PIKED-PERCH

Poached, Champagne cream sauce

(1,3,7,12)



CHEESES PLATTER

Pont-l'Évêque, Saint Maur and Camembert

(extra €9)

(7)



DARK CHOCOLATE

Entremet

(3,7,12)

or

MILLEFEUILLE

Light vanilla cream

(1.3.7.12)

Home-made menu

Net price, service et TVA included

Origin of our meat – Beef: France

Lunch / Dinner

€42 option: starter; main course; dessert

€33 option: starter; main course or main course; dessert

Our chef reserves the right to modify our menus based on availability
of seasonal ingredients and food supplies.