



LES GRAINS D'ARGENT

Menu

PIKE AND LOBSTER

Warm terrine, Champagne sauce

(1,2,3,4,7,12)

ou

SHRIMP AND SMOKED SALMON

Aspic, with dill

(1,2,4,10,12)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 16€)

(1,3,7,12)



RABBIT

Sautéed girolles and Rosemary

(1,3,7,8,9,12)

ou

ZANDER

in a red-wine matelote with smoked duck breast

(1,3,4,7,8,9,12)



CHEESE PLATE

Livarot, Saint Maure and Camembert

(Surcharge €10)

(7,8)



PRUNE

With Armagnac, Plombières ice cream

(8,12)

ou

OPERA CAKE

Coffee custard cream sauce

(1,3,7,12)

Home-made menu

Net price, service et TVA included

Origin of our meat – Rabbit: France

Lunch / Dinner

€43 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.