



LES GRAINS D'ARGENT

Menu

MOREL MUSHROOM

and celery velouté with "Xeres"

(7,9)

or

CHICKEN LIVER TERRINE

With green peppercorns

(3,7,12)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 16€)

(1,3,7,12)



SALMON

Escallops, cooked with Champagne and fresh tarragon

(1,3,4,7,12)

or

CHICKEN BREAST

in a red-wine sauce "Coq au Vin style"

(1,3,7,9)



CHEESE PLATE

Livarot, Saint Maure and Camembert

(Surcharge €10)

(7,8)



KING'S CAKE

with Frangipane

(1,3,7,8,12)

or

CHOCOLATE PARFAIT

Dacquoise biscuit

(1,3,7)

Home-made menu

Net price, service et TVA included

Origin of our meat – Chicken: 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.