



LES GRAINS D'ARGENT

## Menu

### SNAILS

Garlic cream, Chavignol goat cheese & bacon

(1,3,7,14)

or

### "VOL AU VENT" OF SCALLOPS

"Soubise" with Champagne Brut Soutiran sauce

(1,2,3,7,12,14)



### MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 16€)

(1,3,7,12)



### PIKE-PERCH

Sautéed with morel mushrooms with port wine sauce

(1,3,4,7)

or

### VEAL

Cooked in "Marengo style" with mixed vegetables

(1,3,7,12)



### STUFFED BRIE

With dried fruits

(extra €10)

(7,8)



### DESMOISELLES'S TATIN

From Lamotte Beuvron

(1,3,7)

or

### BAVAROIS

Coffee, ladyfinger & vanilla custard

(1,3,7)

### Home-made menu

Net price, service et TVA included

**Origin of our meat** – Veal; Goose liver: 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.