



LES GRAINS D'ARGENT

Menu

MOREL MUSHROOM

and celery velouté with "Xeres"

(7,9)

or

POULTRY LIVER TERRINE

With green peppercorns

(3,7,12)



MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(Extra 18€)

(1,3,7,12)



SALMON

In scallops, 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)



STUFFED BRIE

With dried fruits

(Surcharge €10)

(7,8)



DESMOISELLES'S TATIN

From Lamotte Beuvron

(1,3)

or

PARFAIT

Chocolate ice cream, hazelnut dacquoise

(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.