



LES GRAINS D'ARGENT

## Menu

### MILLE-FEUILLE

Light smoked salmon cream

(1,4,7,12)

or

### MOREL MUSHROOM CRUST

Champagne Soutiran sauce

(1,7,12)



### SEA BASS FILLET

With crayfish tails & vermouth cream

(1,3,4,7,12)

or

### STUFFED GUINEA FOWL

With Port wine and goose liver sauce

(1,3,7)



### STUFFED BRIE

With dried fruits

(7,8)

or

### VACHERIN

With raspberry sorbet & honey whipped cream

(3,7)

or

### HOT CREPE

With custard cream & orange segments

(1,3,7)

### Home-made menu

Net price, service et TVA included

**Origin of our meat** – Guinea fowl; 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.