



LES GRAINS D'ARGENT

## Menu

### SMOKED SALMON & SHRIMPS

In aspic, Champagne jelly

(1,2,4,12)

or

### QUAIL & GOOSE LIVER

In terrine with ratafia

(1,3,7,12)

€22

### SALMON

Scallop roasted with diced asparagus

(1,3,4,7)

or

### DUCK BREAST

With morello cherries & Port wine sauce

(1,3,7,12)

€22

### STUFFED BRIE

With dried fruits

(7,8)

or

### RASPBERRIES

In gratin, cream "chiboust" & melba sauce

(3,7,12)

or

### "TRUFFIER"

With Grand Marnier & vanilla custard sauce

(1,3,7,12)

### Home-made menu

Net price, service et TVA included

**Origin of our meat** - Duck; Goose liver: France

### Lunch / Dinner

€43 option: starter; main course; dessert

€35 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.