



LES GRAINS D'ARGENT

Menu

SNAIL AND MOREL MUSHROOMS

In a Champagne fricassee

(7,12 14)

or

SALMON STRIPS

Norwegian-style, blinis and dill cream sauce

(1,3,4,7)



TERRINE OF FOIE GRAS

Duck with Porto served with a brioche

(1.3.7.12)



FILLET OF GILT-HEAD BREAM

with asparagus cream

(1,3,4,7,12)

or

SPRING CHICKEN

Braised with Absinthe & fresh tarragon

(1,3,7,12)



STUFFED BRIE

With dried fruits

(7,8)

or

RASPBERRIES CAKE

Almond dacquoise, vanilla cream and fresh raspberries

(3,7,12)

or

DARK CHOCOLATE

Warm chocolate biscuit

"Please order at the start of your meal"

(1,3,7,8)

Home-made menu

Net price, service et TVA included

Origin of our meat – Spring chicken: France

Lunch / Dinner

€46 option: starter; main course; dessert

€36 option: starter; main course or main course; dessert

€58 option : Goose liver; main course ; dessert

€49 option : Goose liver; main course

Our chef reserves the right to modify our menus based on availability of seasonal ingredients and food supplies.