



LES GRAINS D'ARGENT

Menu

SNAILS

Oyster mushroom, garlic & fine herbes

(7,14)

or

CHILLED SALMON

Coated in a vermouth aspic

(4,7,12)

or

DUCK FOIE GRAS

Port-infused duck foie gras terrine, served with homemade brioche

(1,3,7,12)

or

SEA BASS FILLET

Roasted, served with a Grand Cru cream, French spice bread sauce

(1,3,4,7,12)

or

RABBIT

Stewed with Champagne

(1,3,7,12)

or

BRIE STUFFED

With prunes & Amagnac

(7,8)

or

BAVARIAN CREAM

Apricot, Commercy Madeleine sponge

(1,3,7,8,12)

or

MILLE-FEUILLE

Vanilla Diplomat cream and dark rum

(1,3,7,12)

Home-made menu

Net price, service et TVA included

Origin of our meat –Rabbit, Foie Gras: 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.