



LES GRAINS D'ARGENT

## Menu

### PIKE – PERCH

Warm mousseline with crayfish

(2.3.4.7)

ou

### COLD PIE

Champenoise with foie gras, Chutney of apple and pear

(1.3.5.7.8.12)

ou

### TERRINE OF FOIE GRAS

Duck with Porto served with a brioche

(Surcharge €12)

(1.3.7.12)

ou

### SALMON

Braised escalope in Champagne with asparagus "peas"

(1.3.4.7.12)

ou

### VEAL

Slab sautéed, Port wine and juniper berry sauce

(1.3.7.12)

ou

### CHEESE PLATE

Pont-l'Évêque, Saint Maure and Camembert raw milk

(Surcharge €9)

(7.8)

ou

### BAVARIAN CREAM

Strawberry and Champagne granita

(3.7.12)

ou

### "DEMOISELLES' TATIN"

From Lamottes Beuvron

(1.3)

### Home-made menu

Net price, service et TVA included

Origin of our meats – Veal: UE

#### Lunch

€32 option: starter; main course; dessert

€28 option: starter; main course or main course; dessert

#### Dinner

€39 option: starter; main course; dessert

€29 option: starter; main course or main course; dessert