



LES GRAINS D'ARGENT

## Menu

### VOL AU VENT

Quail breast, mushroom, and Madeira wine juice  
(1.3.12)

or

### SMOKED DUCK BREAST

Mesclun, french bean & peers' vinaigrette  
(5,10,12)

or

### TERRINE FOIE GRAS

with Port wine served with homemade brioche  
(1.3.7.12)  
(extra €14)

or

### SALMON

Roasted Champagne and vanilla cream sauce  
(1.3.4.7)

or

### GUINEAL FOWL

Ballotine stuffed with raisin & tarragon

or

### STUFFED BRIE

With dried fruit  
(extra €9)  
(7.8)

or

### NOUGAT GLACÉ

Candied fruit and Kirsch  
(3.7.12)

or

### APRICOT

Fines tart, hazelnut cream  
(1.3.7.8.12)

### Home-made menu

Net price, service et TVA included

**Origin of our meat** – Guinea Fowl: France/ Quail: Spain

Lunch / Dinner

€39 option: starter; main course; dessert

€29 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.