



LES GRAINS D'ARGENT

Menu

SALMON & LANGOUSTINE

Terrine, served with herbs cream sauce and Champagne jelly
(2,3,4,7,12)

or

SMALL PIE

Cook "à la minutes" stuffed with quail supreme served foie gras sauce
(1,3,7,12)

or

MARBLE OF FOIE GRAS

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

or

SEA BASS FILLET

Roasted, butter truffle et champagne reduction
(1.3.4.7,12)
or

CHICKEN

Morel and sauvignon cream sauce
(1.3.7.12)

or

STUFFED BRIE

With dried fruit
(extra €9)
(7.8)

or

VACHERIN

Raspberries sherbet, vanilla Chantilly cream
(3,7)
or

PRESIDENT CAKE

Chocolate cake with Grand-Marnier and candied cherry
(1.3.7.8.12)

Home-made menu

Net price, service et TVA included

Origin of our meat – Chicken: France

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.