



LES GRAINS D'ARGENT

## Menu

### PUFF PASTRY VOL-AU-VENT

À la reine

(1,3,7)

or

### DUBARRY CAULIFLOWER

Cream soup, green apple quenelle

(1,7)



### MARBLE OF FOIE GRAS

with Cognac served with homemade brioche

(1.3.7.12)

(extra €14)



### ARTIC –CHAR FILLET

“Meunière style”, creamy velvet crab juice

(1,3,7,12)

or

### GUINEA FOWL

Fillet marinated with Champagne Brut

(1,3,7,12)



### STUFFED BRIE

With candied fruit

(extra €10)

(7,8)



### “RUSSIAN CAKE

With pistachio

(1,3,7,8)

or

### Empress rice pudding

with candied fruits

(3.7.8,12)

### Home-made menu

Net price, service et TVA included

Origin of our meat – Guinea Fowl: France

Lunch / Dinner

€43 option: starter; main course; dessert

€33 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.