



LES GRAINS D'ARGENT

Menu

VOL-AU-VENT

Bay scallops, Crayfish, morel and bisque sauce
(1.2.3.7.14)

or

SNAILS

Creamy goat cheese sauce
(1.3.7)



SEA BASS

Rosted filet, gingerbread cream sauce
(1.4.5.12)

or

GUINEAL FOWL

Served with duxelles mushroom and old port wine sauce
(1.3.7.8.9)



CHEESE PLATE

Pont-l'Evêque, Saint Maur and Camembert raw
milk
(extra 9€)
(7.8)



PARFAIT

Grapefruit sherbet, Chantilly cream with vanilla
(3.7.8)

or

MOCHA

Dacquoise, light coffee cream with old rum
(1.3.7)

Home-made menu

Net price, service et TVA included

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