

M M

RESTAURANT MARC MEURIN

## NOTRE CARTE

### STARTERS & FISHES

Vegetable plate <i>Stuffed Courgette flower from Busnes / with mushrooms emulsion.</i> *	45 -
Fresh Foie Gras <i>Fried as an escalop / beetroot with 12 years old balsamic</i> *	45 -
Red mullet fillet <i>Vegetables minestrone / basil pesto mayonnaise</i> *	42 -
Wild Tiger Praws <i>Pig trotters salad / gerkins marshmallow</i> *	45 -
Hangfish John Dory <i>Glaced with pork gravy / Paimpol beans / Jabugo crumble / paprika dust</i> *	55 -
Brittany Lobster <i>Stew herb / "Barigoule" artichoke / pepper &amp; fennel "à la grecque"</i> *	55 -
Cep mushroom <i>Fine tart / perled veal juice / autumn truffel</i>	45 -

### MEATS & POULTRY

Limousin Veal sweetbread <i>Burnt onions / coated with condiments / Licorice sauce</i> *	55 -
Flanders pigeonneau <i>Mashed corn / black truffle and ratte potato / giblets sauce with coriander</i> *	55 -
Aveyron lamb <i>Rosted lamb saddle / Fregola-sarda / Hummus / wild garlic</i>	52 -

### FROMAGES & DESSERTS

Our selection of matured cheese <i>Walnut bread and dry fruits</i> ***	22 -
Parfum de rose <i>Delightful raspberry / litchi</i> *	22 -
Valrhona Chocolate <i>Creamy Jivara / mendiants</i> *	22 -
Bio lemon variation <i>Lime sorbet / madeleine cake</i> *	22 -
Sollies Figue <i>speculoos shortbread biscuit/iced sangria/hibiscus</i>	22 -

## MENU DE SAISON

### **Vegetable plate**

*Stuffed Courgette flower from Busnes / with mushrooms emulsion*

\*

### **Red mullet fillet**

*Vegetables minestrone / basil pesto mayonnaise*

\*\*\*

### **Wild Tiger Praws**

*Pig trotters salad / gerkins marshmallow*

\*

### **“Foie Gras”**

*Fried as an escalop / beetroot with 12 years old balsamic*

\*\*\*

### **Hangfish John Dory**

*Glaced with pork gravy / Paimpol beans / Jabugo crumble / paprika dust*

\*

### **Mallard with duck**

*Roasted pears / baked chestnuts / butternut and cranberries juice*

\*\*\*

### **Our selection of mature cheese**

*Walnut bread and dry fruits*

\*

### **Sollies Figue**

*speculoos shortbread biscuit / iced sangria / hibiscus*

## CHEF'S MENU

Set “Menu Privilège” with 3 courses : 80€

*With the selection of our sommelier: 115€*

*(served from Tuesday to Friday lunch)*

\*

Set “Menu Découverte” with 4 courses : 110€

*With the selection of our sommelier: 160€*

\*

Set “Menu Prestige” with 6 courses 160€

*With the selection of our sommelier: 220€*

\*

Gastronomic stroll with 8 courses: 190€

*With the selection of our sommelier: 250€*

*The same menu will be served to the whole table*