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RESTAURANT MARC MEURIN

NOTRE CARTE

STARTERS & FISHES

Vegetable plate <i>Organic vegetables risotto / autumn truffle</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 Prawns <i>Pig trotters salad / gerkins marshmallow</i> *	45 -
Scallops from Boulogne <i>Cauliflower chantilly / dressing of kalamansi lemon</i> *	55 -
Brittany Lobster <i>Stew herb / "Barigoule" artichoke / pepper & fennel "à la grecque"</i> *	55 -
Cep mushroom <i>Fine tart / Bellota ham / chips of parmesan / perled veal juice</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 -
Roe <i>Red cabbage / gnocchi/ pepper sauce</i>	58 -

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 -
Acacia honey from « La Rucher de la Rivière aux Roseaux » <i>Pink grapefruits sorbet</i>	22 -

MENU DE SAISON

Vegetable plate

Organic vegetables risotto / autumn truffle

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Red mullet fillet

Vegetables minestrone / basil pesto mayonnaise

Wild Tiger Prawns

Pig trotters salad / gerkins marshmallow

*

“Foie Gras”

Fried as an escalop / beetroot with 12 years old balsamic

Scallops from Boulogne

Cauliflower chantilly / dressing of kalamansi lemon

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Mallard with duck

Roasted pears / baked chestnuts / butternut and cranberries juice

Our selection of mature cheese

Walnut bread and dry fruits

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« Mandarin »

CHEF'S MENU

Set “Menu Privilège” with 3 courses : 90€

With the selection of our sommelier: 125€

(served from Tuesday to Friday lunch)

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Set “Menu Découverte” with 4 courses : 120€

With the selection of our sommelier: 170€

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Set “Menu Prestige” with 6 courses 170€

With the selection of our sommelier 245€

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Gastronomic stroll with 8 courses: 200€

With the selection of our sommelier: 275€

The same menu will be served to the whole table