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RESTAURANT MARC MEURIN

NOTRE CARTE

STARTERS & FISHES

Vegetable plate	
<i>Zucchini flower from Busnes / stuffed with seasonal mushrooms</i>	45-
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Pan-fried Foie Gras	45-
<i>Fried-pan / Nectarine sweet and sour/ chicken "sauce"</i>	
*	
Red mullet fillet	42-
<i>Vegetables minestrone / basilica pesto mayonnaise</i>	
*	
Sea trout	45-
<i>Green apple/ cucumber/ glasswort/ lettuce cream</i>	
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Turbot of our coasts	55-
<i>Fresh peas / savory / "Carbonara" emulsion</i>	
*	
Breton Lobster	55-
<i>Stew herb / "Barigoule" artichoke / pepper & fennel "à la grecque"</i>	

MEATS & POULTRY

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

CHEESES & DESSERTS

Selection of matured cheese	22-
<i>Walnut bread and dry fruits</i>	

Parfum de rose	22-
<i>Delightful raspberry/litchi</i>	
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Valrhona Chocolate	22-
<i>Creamy Jivara / mendiants</i>	
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Lemon variation	22-
<i>Lime sorbet/ madeleine cake</i>	
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Gariguette Strawberry	22-
<i>Basil sorbet/ pistachio's sponge</i>	

MENU DE SAISON

Vegetable plate

Zucchini flower from Busnes / stuffed with seasonal mushrooms

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Sea trout

Green apple/ cucumber/ glasswort/ lettuce cream

Breton Lobster

Stew herb / "Barigoule" artichoke / pepper & fennel "à la grecque"

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"Foie Gras"

Fried-pan / nectarine sweet and sour/ chicken "sauce"

Turbot of our coasts

*Fresh peas / savory
"Carbonara" emulsion*

*

Flanders pigeonneau

Corn cream / black truffle and ratte potato / giblets sauce with coriander

Selection of mature cheese

Walnut bread and dry fruits

*

Gariguette Strawberry

Basil sorbet/ pistachio's sponge

CHEF'S MENU

Set "Menu Privilège" with 3 courses : 80€

With the selection of our sommelier 115€

(served from Tuesday to Friday lunch)

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Set "Menu Découverte" with 4 courses : 110€

With the selection of our sommelier 160€

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Set "Menu Prestige" with 6 courses : 160€

With the selection of our sommelier 220€

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Gastronomic stroll with 8 courses: 190€

With the selection of our sommelier 250€

The same menu will be served to the whole table