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RESTAURANT MARC MEURIN

NOTRE CARTE

STARTERS & FISHES

Fresh Foie Gras	45 -
<i>Fried-pan as an escalop / beetroots and 12 years old balsamic</i>	
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Jerusalem artichoke	45 -
<i>Port wine & Madeira reduction / Perigord truffle</i>	
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Shellfish & seafood	48 -
<i>Turnip / coconut milk / basil / coriander</i>	
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Sea Trout Organic	42 -
<i>Lettuce juice</i>	
*	
Brittany Lobster	55 -
<i>Aromatic herbs / "Barigoule" artichoke / pepper & fennel "à la grecque"</i>	
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MEATS & POULTRY

Limousin Veal sweetbread	55 -
<i>Burnt onions / coated with condiments / liquorice sauce</i>	
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Flanders pigeon	55 -
<i>Mashed corn / black truffle and ratte potato / giblets sauce with coriander</i>	
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Venison	58 -
<i>Red cabbage / gnocchi / citrus fruit sauce</i>	
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Bresse chicken supreme	55 -
<i>Truffled sauce with "vin jaune"</i>	

FROMAGES & DESSERTS

Our matured cheese selection	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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Bio lemon variation	22 -
<i>Lime sorbet / madeleine cake</i>	
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Acacia honey from « La Rucher de la Rivière aux Roseaux »	22 -
<i>Pink grapefruits sorbet</i>	

MENU DE SAISON

Jerusalem artichoke

Port wine & Madeira reduction / Perigord truffle

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Sea Trout Organic

Lettuce juice

Shellfish & seafood

Turnip/ coconut milk / basil / coriander

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“Foie Gras”

Fried-pan as an escalop / beetroots and 12 years old balsamic

Turbot

Juniper berry / celery pulp / onion juice

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Bresse chicken supreme

Truffled sauce with “vin jaune”

Our matured cheese selection

Walnut bread and dry fruits

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« **Clementine** »

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