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RESTAURANT MARC MEURIN

# CHEF'S MENU

## MENU DE SAISON

Sea Trout Organic  
*Lettuce juice*

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Vegetable plate  
*Green asparagus / vin jaune sabayon / buckwheat*

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Red mullet fillet  
*Vegetables minestrone / basil pesto mayonnaise*

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Fresh Foie Gras  
*Fried-pan as an escalope / rhubarb / roses*

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Turbot  
*Juniper berry / celery pulp / onion juice*

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Limousin Veal sweetbread  
*Carrots variation / mustard*

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Our matured cheese selection  
*Walnut bread and dry fruits*

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« Gariguettes » strawberry  
*Pistachio sponge cake / basil meringue*

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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*