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RESTAURANT MARC MEURIN

## 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*

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### **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"*

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### **Turbot of our coasts**

*Fresh peas / savory  
"Carbonara" emulsion*

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### **Flanders pigeonneau**

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

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### **Selection of mature cheese**

*Walnut bread and dry fruits*

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### **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*