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RESTAURANT MARC MEURIN

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