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RESTAURANT MARC MEURIN

CHEF'S MENU

MENU DE SAISON

Vegetable Plate
Zucchini flower / asparagus / girolle mushrooms

Red Mullet Fillet
Tapioka / cauliflower pickles/ garlic marshallow

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Brittany Lobster
Leek flan/ broad bean/ chive's oil and chorizo

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

Turbot
Juniper berry / celery pulp / onion juice

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Limousin Veal Sweetbread
Carrots variation / mustard

Our matured cheese selection
Walnut bread and dry fruits

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« Gariguettes » Strawberry
Pistachio sponge cake / basil meringue

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