

M M

RESTAURANT MARC MEURIN

MENU DE SAISON

Vegetable plate

Stuffed Courgette flower from Busnes / with mushrooms emulsion

*

Red mullet fillet

Vegetables minestrone / basil pesto mayonnaise

Wild Tiger Praws

Pig trotters salad / gerkins marshmallow

*

“Foie Gras”

Fried as an escalop / beetroot with 12 years old balsamic

Hangfish John Dory

Glaced with pork gravy / Paimpol beans / Jabugo crumble / paprika dust

*

Mallard with duck

Roasted pears / baked chestnuts / butternut and cranberries juice

Our selection of mature cheese

Walnut bread and dry fruits

*

Sollies Figue

speculoos shortbread biscuit / iced sangria / hibiscus

CHEF'S MENU

Set “Menu Privilège” with 3 courses : 80€

With the selection of our sommelier: 115€

(served from Tuesday to Friday lunch)

*

Set “Menu Découverte” with 4 courses : 110€

With the selection of our sommelier: 160€

*

Set “Menu Prestige” with 6 courses 160€

With the selection of our sommelier: 220€

*

Gastronomic stroll with 8 courses: 190€

With the selection of our sommelier: 250€

The same menu will be served to the whole table