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RESTAURANT MARC MEURIN

MENU DE SAISON

Vegetable plate

Organic vegetables risotto / autumn truffle

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Red mullet fillet

Vegetables minestrone / basil pesto mayonnaise

Wild Tiger Prawns

Pig trotters salad / gerkins marshmallow

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“Foie Gras”

Fried as an escalop / beetroot with 12 years old balsamic

Scallops from Boulogne

Cauliflower chantilly / dressing of kalamansi lemon

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Mallard with duck

Roasted pears / baked chestnuts / butternut and cranberries juice

Our selection of mature cheese

Walnut bread and dry fruits

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« Mandarin »

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