



MARIGNAN

CHAMPS-ÉLYSÉES

13

JULY

2026

FESTIVE DINNER

Saxophonist • Magician • Fireworks

BASTILLE DAY



Menu

Crab tartlet with crunchy vegetables

Tuna tartare, poached egg, caviar

Seasoned duck foie gras with apricots

Beef fillet served lukewarm, grilled vegetables, summer
truffle vinaigrette

Brittany blue lobster on an artichoke bed, buckwheat
chips

Peach Melba

Signed by our Chef Makoto Nakada

280€