



MARIGNAN

CHAMPS-ÉLYSÉES

BASTILLE DINNER

SUNDAY 14TH OF JULY 2024
ON OUR TERRACE FACING THE EIFFEL TOWER

BE READY AT 7.30PM WITH YOUR
MARINIÈRE AND **BERET**

The background of the entire page is a photograph of several champagne glasses filled with bubbly liquid, likely champagne or sparkling wine. The glasses are arranged in a way that they overlap, with some in the foreground and others in the background. A semi-transparent blue overlay is applied to the entire image, creating a sophisticated and elegant atmosphere.

ENTERTAINED BY A **FRENCH SINGER AND ACCORDIONIST** FOR A TRUE PARISIAN EXPERIENCE

MENU SUGGESTED BY OUR CHEF MAKOTO NAKADA

Tuna tartare with crisp vegetables

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Thinly sliced crab with caviar, poached egg

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Semi-cooked duck foie gras with star anise, watermelon coulis

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Breton blue lobster served warm, hemp seeds, green apple

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Beef tataki, vegetable tagliatelles, summer truffle vinaigrette

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Apricots in three ways, vanilla spuma

410€



SPECTACULAR FIREWORK AT 11PM

JOIN US

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