



SOMMELIER SELECTION

Glass of champagne NM – Lallier – Blanc de Blancs 22

CHAMPAGNE BLANC	75cl
NM – Moët & Chandon – Impérial	180
NM – Ruinart – Blanc de Blancs	275
2015 – Dom Pérignon	685
2008 – Pol Roger – Sir Winston Churchill	1365
CHAMPAGNE ROSÉ	75cl
2015 – Veuve-Clicquot - Brut	240
2013 – Deutz – Amour de Deutz	375
2012 – Rothschild – Rare Collection	683
2009 – Dom Pérignon	1700
VIN BLANC	15cl 75cl
2023 – Chablis - Vieilles Vignes – Domaine Christophe et Fils	28 140
2023 – Condrieu les Grandes Chaillets Domaine de Monteillet	36 180
2012 – Meursault 1er cru Bouche-Chères – Domaine Buisson-Charles	389
2014 – Hermitage – Domaine Jean-Louis Chave	600
VIN ROUGE	15cl 75cl
2019 – Lustrac-Médoc – Château Clarke	42 210
2021 – Volnay cuvée Nathan – Vincent Latour	40 200
2016 – Margaux – Château d’Issan	420
2017 – Saint-Emilion Grand cru – Le Carillon d’Angelus – Château Angelus	525
2020 – Pommard 1er cru – Domaine Philippe Pacalet	900

EAUX MINÉRALES

Vittel, San Pellegrino	15
Chateldon	17

EASTER BRUNCH AT LE MEURICE 215

WELCOME

Hot drink
Fresh fruit or vegetable juice
Viennoiseries

STARTERS

Iberian Pata Negra ham
Flame-seared white asparagus, citrus marmalade, Maltese sauce
Gravelax salmon, rhubarb, seaweed sprouts
Lobster roll
Duck foie gras, roasted apple, verjus
Grilled artichoke, goat cheese, lettuce cream

MAIN COURSES

Eggs of your choice (scrambled, fried, omelette)
or Lamb chop, green asparagus, mousseline with fresh herbs
or Pearly sea bass, green asparagus, mousseline with fresh herbs

CHEESES

SWEETS

Easter Egg by Cedric Grolet

Clémentine Bouchon, Amaury Bouhours, Cedric Grolet and their teams

THE PRICES ARE SHOWN IN EUROS INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.
ALL MEAT IS SOURCED FROM FRANCE AND SPAIN.
ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.