



Restaurant le Meurice
ALAIN DUCASSE

Green asparagus from Provence / citrus fruit / kombu / pepper

Lightly cooked sea bream from Noirmoutier / carrot / marigold / smoked yogurt

Spider crab from Roscoff / green pea / fresh goat's cheese / flower

Warm Guinea fowl and foie gras pâté / bitter salad

—

Brill from Brittany with Sobrasada sausage / artichoke / ground ivy

Steamed John Dory with seaweed / leek / sea cucumber

Crispy blue lobster / root / Swiss chard / red pepper

—

Roasted milk-fed lamb / watercress / white asparagus / caper

Chicken from Culoiseau with wild garlic / brocoletti / snail

Grilled silk grain veal / sucrine lettuce / olive / mint

—

Fresh and matured cheeses

—

Coconut / forest pepper

Vanilla pod from Madagascar

Cocoa pod

Citrus flower

Baba with your choice of rum

—

DECOUVERTE MENU

three dishes, cheeses and dessert

375 €

—

COLLECTION MENU

five dishes, cheeses and dessert

425 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

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

OUR RESTAURANT HAS THE ECOTABLE LABEL. THIS LABEL REWARDS OUR ECO-RESPONSIBLE AND ETHICAL COMMITMENT, WHICH IS EXPRESSED EVERY DAY THROUGH THE PRODUCTS WE WORK WITH AND OUR EFFORTS TO REDUCE OUR IMPACT ON THE ENVIRONMENT.

