



Restaurant le Meurice
ALAIN DUCASSE

Mushroom from Clos du Roi farm / Camargue rice / fat grass

Lightly cooked sea bream from Noirmoutier / beetroot / rosehip / smoked yogurt

Sea scallop from Saint-Malo / radish / nasturtium

Warm partridge and foie gras pâté / bitter salad

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Steamed John Dory with seaweed / leek / sea cucumber

Wild turbot on the ember / parsley / black trumpet mushroom / gherkin

Crispy blue lobster / celery / bone marrow / lovage

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Roasted venison / cuttlefish / sorrel / caviar Kristal

Boiled chicken from Culoiseau / cauliflower / black garlic

Grilled silk grain veal / cabbage / sweet pepper / hop

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Fresh and matured cheeses

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Williams pear / buckwheat

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter

Baba with your choice of rum

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DECOUVERTE MENU
three dishes, cheeses and dessert

350 €

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COLLECTION MENU
five dishes, cheeses and dessert

400 €



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.