




Restaurant le Meurice

ALAIN DUCASSE

Cep mushroom from Massif central / Camargue rice / fat grass 


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

Prawn from Quiberon Bay / pumpkin / sea urchin / citrus 

Warm partridge and foie gras pâté / bitter salad

Sea bass from Opal coast on the griddle / Swiss chard / fig / walnut / dill 

Wild turbot on the ember / carrot / pomelo / mussel / saffron

Crispy blue lobster / radicchio / red onion / Kampot pepper 

Roasted Lacaune lamb / abalone / turnip / seaweed from Le Croisic

Seared chicken from Culoiseau / celeriac / caper / meadowsweet

Grilled silk grain veal / cabbage / sweet pepper / hop 

Fresh and matured cheeses

Raspberry thin tart

Vanilla pod from Madagascar

Cocoa pod

Fig flower

Baba with your choice of rum

DECOUVERTE MENU

three dishes, cheeses and dessert

COLLECTION MENU

five dishes, cheeses and dessert



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.