




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

Conference pear / chervil

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter

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.