



Restaurant le Meurice  
ALAIN DUCASSE

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

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

Sea scallop from Saint-Malo / radish / nasturtium 

Warm Guinea fowl and foie gras pâté / bitter salad

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Steamed John Dory with seaweed / leek / sea cucumber

Wild turbot on the ember / kale / grapefruit / Timut pepper

Crispy blue lobster / red onion / beetroot / rosehip 

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

Chicken from Culoiseau with wild garlic / brocoletti / snail

Grilled silk grain veal / sucrine lettuce / olive / mint 

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Fresh and matured cheeses

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Coconut / forest pepper

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter

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DECOUVERTE MENU  
three dishes, cheeses and dessert

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350 €

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.