



## Restaurant le Meurice

ALAIN DUCASSE

Green asparagus from Domaine de Roques-Hautes / pistachio / caper / nasturtium 

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

Langoustine from Quiberon's Bay / pink pepper / tuna belly / caviar

Warm Guinea fowl and foie gras pâté / bitter salad

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John Dory from Brittany / fennel / sweet pepper / dill 


Sea bass from Opal coast on the griddle / turnip / bottarga / Bouddah's hand

Crispy blue lobster / red onion / beetroot / rosehip 

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Roasted Lacaune lamb / abalone / seaweed from Le Croisic / marsh pepper

Chicken from Culoiseau with wild garlic / brocoletti / snail

Grilled silk grain veal / celtuce / 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

Baba with your choice of rum

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DECOUVERTE MENU 350 €  
three dishes, cheeses and dessert

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COLLECTION MENU 400 €  
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.