



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

Sea bass from Opal coast on the griddle / chicory / sesame / turmeric 

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

Crispy blue lobster / celery / bone marrow / lovage 

Roasted venison / cuttlefish / sorrel / caviar Kristal

Boiled chicken from Culoiseau / cauliflower / black garlic 

Grilled silk grain veal / cabbage / sweet pepper / hop 

Fresh and matured cheeses

Williams pear / buckwheat

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter


Baba with your choice of rum

DECOUVERTE MENU
three dishes, cheeses and dessert

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.