



Restaurant le Meurice  
ALAIN DUCASSE

Crispy langoustines, fennel/lemon	135
Hay-smoked gilt-head bream, beetroot, kristal caviar	115
Green asparagus from Piolenc, almond cream, Comté 'embers'	90
Warm Guinea fowl, duck foie gras and cabbage pie	110
'Ikejime' line-caught sea bass on the scale, green peas and rhubarb	110
Sole from Noirmoutier 'à la grenobloise', artichokes	115
Turbot, celeriac, iodized condiment	125
Brittany lobster, sea potatoes	135
Chicken from Culoiseau farm, morel mushrooms and wild garlic	175
Pigeon from Pornic, turnips, peanut, salmis	115
Saddle of Lacaune lamb, lightly spiced bulgur	105
Silk grain veal, eel, olives	130
Cheeses	30

**COLLECTION MENU** 380

THREE DISHES, CHEESES AND DESSERT

**DESSERTS** 35

Raw and cooked mango, rocket pesto	
Crispy coconut, pineapple and avocado, olive oil	
Refreshed lemon and lime, mint	
Grapefruit, refreshing aloe vera	
Baba with your choice of rum, lightly whipped cream	
Chocolate from our Manufacture	

CHEF JOCELYN HERLAND  
CHEF PÂTISSIER CÉDRIC GROLET