CARTE Chef Jocelyn Herland

- Asparagus 90 ^e
- Vegetables and fruits 85^{e}
- Sea bream, caviar, beetroots 105°
- Guinea fowl pie, black truffle 130^{ε}
 - Sole, cauliflower, shellfish 125^{e}
- Sea bass, citrus fruit, fennel 110^{e}
- Lobster, Jerusalem artichokes 120^{e}
- Turbot, bitter salads, black truffle 130^{e}
 - Pigeon, new vegetables 110^{e}
 - Venison, poivrade sauce 115^{e}
 - Lamb, artichokes, lemon 105 ^e
 - Poultry, celery, black truffle 185°
 - Cheeses 30 €

COLLECTION MENU 380 °

Three dishes from our specialties, cheeses & dessert

DESSERTS 35 °

Chocolate from our Factory Citrus fruit vacherin Rum baba Pineapple Lemon Pears

NET PRICES

Under the provisions governed by Decree No. 2002-1467 dated December 17, 2002, the Restaurant "le Meurice Alain Ducasse" and its suppliers undertake and guarantee the European origin of all our meat.