

## CARTE

Chef Jocelyn Herland

Vegetables and fruits	85 €
Scallops, black truffle	150 €
Sea bream, caviar, beetroots	105 €
Guinea fowl pie, black truffle	130 €
Sea bass, fennel	110 €
Sole, cauliflower, shellfish	125 €
Turbot, celery, black truffle	130 €
Lobster, Jerusalem artichokes	120 €
Poultry, black truffle	185 €
Venison, poivrade sauce	115 €
Lamb, artichokes, lemon	105 €
Mallard duck, turnips, quince	110 €
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.*

*Information regarding allergens are available on request.*