



Restaurant le Meurice
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Cookpot of girolles, apricots and crayfish	130
Early vegetables from our farmers, loquat, lemon vinaigrette	95
Warm Guinea fowl and foie gras pâté, Périgueux sauce	115
‘Ikejime’ line-caught sea bass on the scale, green peas and rhubarb	120
Fillet of John Dory, courgettes, olives	125
Turbot, artichokes, heartleaf iceplant	125
Blue lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, girolles and celeriac	175
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with cherries, turnips	125
Silk grain veal, smoked eel and Swiss chard	130
Cheeses	30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

Coconut, forest pepper	
Strawberries from Camargue, basil and oat	
Chocolate and cocoa from our Manufacture	
Fresh/frozen pomelos and sweetscented marigold	
Baba with your choice of rum, lightly whipped cream	
Simply white, milk emulsion and vanilla	

CHEF JOCELYN HERLAND
CHEF PÂTISSIER CÉDRIC GROLET

NET PRICES IN EURO
TAX AND SERVICE INCLUDED,
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY THE DECREE DATED DECEMBER 17, 2000 N°2002-1465,
THE RESTAURANT LE MEURICE ALAIN DUCASSE AND ITS SUPPLIERS, ENGAGE
AND GUARANTEE THE FRENCH ORIGIN OF ALL THEIR BOVINE MEAT.
THE INFORMATION REGARDING THE ALLERGENS ARE UPON REQUEST.