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| Langoustines from Scotland, fennel/lemon                          | 135        |
| Sea scallops from Normandie, leeks, shiso                         | 130        |
| Root vegetables and fruit from our farmers, black cardamom        | 95         |
| Warm young partridge and foie gras pâté, Périgueux sauce          | 115        |
| ‘Ikejime’ line-caught sea bass, cauliflower, gold caviar          | 135        |
| Fillet of John Dory, squash and sea urchin                        | 125        |
| Turbot, artichokes, heartleaf iceplant                            | 125        |
| Blue lobster, sea potatoes, black garlic                          | 135        |
| Chicken from Culoiseau farm, celeriac, Albufera                   | 175        |
| Saddle of venison, lardo di Colonnata and juniper, peppered sauce | 130        |
| Duckling with figs, turnips                                       | 125        |
| Silk grain veal, smoked eel, ceps                                 | 135        |
| Ceps tortellini, tartufi di Alba                                  | 150        |
| Cheeses   | 30         |
| <b>COLLECTION MENU</b>  | <b>380</b> |
| THREE DISHES, CHEESES AND DESSERT                                 |            |
| Collection Pairing <small>6 glasses of wine 12 cl</small>         | 200        |
| <b>DESSERTS</b>   | <b>35</b>  |
| Coconut, forest pepper  |            |
| Williams pear and fir tree  |            |
| Chocolate and cocoa from our Manufacture                          |            |
| Delicate mango/coriander brioche tart                             |            |
| Baba with your choice of rum, lightly whipped cream               |            |
| Vanilla from Madagascar, soft and iced                            |            |

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.