

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 citrus, turnips	125
Silk grain veal, smoked eel, ceps	135
Ceps tortellini, tartufi di Alba	150
Cheeses	30
COLLECTION MENU	380
THREE DISHES, CHEESES AND DESSERT	
Collection Pairing <small>6 glasses of wine 12 cl</small>	200
DESSERTS	35
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.