Langoustines from Scotland, fennel/lemon 135
Sea scallops from Normandie, leeks, shiso 130
Root vegetables and fruit from our farmers, black cardamom 95
Warm Guinea fowl and foie gras pâté, Périgueux sauce 115

'Ikejime' line-caught sea bass, cauliflower, gold caviar 135
Fillet of John Dory, squash, oxalys 125
Turbot, green asparagus from the Roques-Hautes and wild garlic 125
Blue lobster, sea potatoes from Noirmoutier 135

Chicken from Culoiseau farm, celeriac, black truffle 175
Saddle of Lacaune lamb, shellfish, seaweeds from Le Croisic 130
Duckling with citrus, turnips 125
Silk grain veal, cime di rapa, black olives 135
Artichoke tortellini, tuber melanosporum 150
Cheeses 30

COLLECTION MENU 380
THREE DISHES, CHEESES AND DESSERT
Collection Pairing 6 glasses of wine 12 cl 200

DESSERTS 35
Coconut, forest pepper
Baba with your choice of rum, lightly whipped cream
Chocolate and cocoa from our Manufacture
Delicate pineapple/cardamom brioche tart
Kopi Luwak coffee, gavotte
Frosted grapefruit "flower"

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.