



Restaurant le Meurice  
ALAIN DUCASSE

Vegetables from our farmers / apricot / geranium

Lightly cooked gilt-head bream from Noirmoutier / carrot / marigold / smoked yogurt

Langoustine from Brittany coasts / smoked beef / lardo di Colonnata

Warm young partridge and foie gras pâté / bitter salad / Périgueux sauce

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Crispy blue lobster / fennel / cherry

Confit line-caught sea bass / aubergine / mustard / cereal

Wild turbot in the fireplace / tomato / blackcurrant

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Seared chicken from Culoiseau / artichoke / black garlic / pistachio

Roasted Lacaune lamb / abalone / turnip / seaweed from Le Croisic

Grilled silk grain veal / sea lettuce / citrus / spruce oil

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Fresh and matured cheeses

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Strawberry from Thibaut Pique / aceto balsamico

Baba with your choice of rum / lightly whipped cream

Coconut / forest pepper

Chocolate from our Manufacture / black lemon

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DECOUVERTE MENU

three half dishes, cheeses and dessert

250 €

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COLLECTION MENU

five half dishes, cheeses and dessert

320 €

Amaury Bouhours, Cédric Grolet and their teams