



Restaurant le Meurice  
ALAIN DUCASSE

Root vegetables from our farmers / pear / geranium

Lightly cooked gilt-head bream from Noirmoutier / beetroot / rosehip / smoked yogurt

Scallop from Normandy / leek / eel / andouille from Guémené

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

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Crispy blue lobster / turnip / quince / cardamom

Confit line-caught sea bass / gourd / sea urchin / lemon from Menton

Braised wild turbot / celeriac / coffee from our Manufacture

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Boiled chicken from Culoiseau / cauliflower / black garlic

Roasted venison / cuttlefish / sorrel / caviar Kristal

Grilled silk grain veal / green cabbage / sweet pepper / hop

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Fresh and matured cheeses

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Reine des reinettes apple / kasha / cider

Baba with your choice of rum / lightly whipped cream

Lemon flower / tequila / aloe vera

Cocoa pod

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DECOUVERTE MENU

three half dishes, cheeses and dessert

280 €

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COLLECTION MENU

five half dishes, cheeses and dessert

340 €

Amaury Bouhours, Cédric Grolet and their teams