




Restaurant le Meurice
ALAIN DUCASSE


Root vegetables from our farmers / pear / spruce / green leaf juice 

Lightly cooked sea bream from Noirmoutier / beetroot / rosehip / smoked yogurt 

Sea scallop from Normandy / leek / herring / andouille from Guémené

Warm guinea fowl and foie gras pâté / bitter salad


Crispy blue lobster / nasturtium / Buddha's hand

Wild turbot on the ember / gourd / sea urchin / lemon from Menton 

John Dory cooked with watercress butter / artichoke / sesame 

Boiled chicken from Culoiseau / cauliflower / black garlic 

Roasted venison / cuttlefish / sorrel / caviar Kristal

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

Fresh and matured cheeses

Citrus soufflé

Vanilla pod from Madagascar

Cocoa pod flower

Coconut / forest pepper

Baba with your choice of rum / lightly whipped cream

DECOUVERTE MENU

three half dishes, cheeses and dessert

300 €

COLLECTION MENU

five half dishes, cheeses and dessert

360 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

NET PRICES ARE IN EUROS, INCLUDING VAT AND EXCLUDING A 5 % EMPLOYEE BENEFIT CHARGE.

ALL MEAT IS SOURCED FROM FRANCE. ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.

ALL LIVE ANIMALS FROM NON-RESIDENT GUEST, INCLUDING PET DOGS, ARE NOT PERMITTED IN OUR HOTEL. ASSISTANCE DOGS ARE ALLOWED IN OUR HOTEL.

THE RESTAURANT IS OPEN FROM MONDAY TO FRIDAY, FROM 7:00 PM TO 9:30 PM