





Restaurant le Meurice  
ALAIN DUCASSE

Crunchy green vegetables from our farmers / blackcurrant / aloe vera 

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

Chilled spider crab from Roscoff / fennel / apricot / black lemon

Warm young partridge and foie gras pâté / bitter salad

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Crispy blue lobster / radish / red orach / prune

Line-caught sea bass on the ember / aubergine / mustard / cereal 

Steamed wild turbot / courgette / shellfish / sea fennel

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Chicken from Culoiseau with herbs / oyster mushroom / red onion

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

Grilled silk grain veal / celtuce / olive from Nice / mint 

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Fresh and matured cheeses

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Ciflorette strawberry / basil

Vanilla pod from Madagascar

Rhubarb flower

Coffee from our Manufacture

Baba with your choice of rum / lightly whipped cream

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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 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams