



Restaurant le Meurice
ALAIN DUCASSE

Tomato from Christophe Latour / red fruit / fresh almond / ground ivy

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

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

Warm young partridge and foie gras pâté / bitter salad

Crispy blue lobster / radish / red orach / prune

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

Steamed wild turbot / courgette / shellfish / sea fennel

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

Fresh and matured cheeses

Ciflorette strawberry / rye

Vanilla pod from Madagascar

Raspberry from Didier Pil / thyme

Peach / verbena

Baba with your choice of rum / lightly whipped cream

DECOUVERTE MENU

three half dishes, cheeses and dessert

280 €

COLLECTION MENU

five half dishes, cheeses and dessert

340 €

Amaury Bouhours, Cédric Grolet and their teams