





Restaurant le Meurice
ALAIN DUCASSE

Crunchy fennel / fig from Solliès / caraway 

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

Langoustine from Brittany coasts / smoked beef / bacon from Saint-Géry Estate

Warm guinea fowl and foie gras pâté / bitter salad

Crispy blue lobster / radish / red orach / prune

Sea bass from Opale coast on the griddle / Swiss chard / grape / walnut 

Sole in nut-butter / celeriac / sweet clover

Seared chicken from Culoiseau / cauliflower mushroom / red onion

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

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

Fresh and matured cheeses

Cocoa pod flower

Vanilla pod from Madagascar

Fig from Pierre Baud / fig leaf

Coconut / forest pepper

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 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams