




Restaurant le Meurice

ALAIN DUCASSE

Root vegetables from our farmers / pear / geranium / marsh pepper 

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

Sea scallop from Normandy / brocoletti / plant mole / citrus

Warm mallard and foie gras pâté / bitter salad

Sea bass from Opal coast on the griddle / gourd / sea urchin / lemon 

Wild turbot in nut butter / tuberous parsley / gherkin

Crispy blue lobster / nasturtium / Buddha's hand

Roasted venison / cuttlefish / sorrel / caviar Kristal

Boiled chicken from Culoiseau / cauliflower / black garlic 

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

Fresh and matured cheeses

Coconut / forest pepper

Vanilla pod from Madagascar

Cocoa pod flower

Pineapple / avocado

Baba with your choice of rum

DECOUVERTE MENU

three dishes, cheeses and dessert

350 €

COLLECTION MENU

five dishes, cheeses and dessert

400 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

PRICES ARE SHOWN IN EUROS? INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.

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