



Restaurant le Meurice  
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Sea scallops, celtuce, gold caviar	180
Wild mushrooms, nettles, bitter herbs	130
Warm young partridge and foie gras pâté, Périgueux sauce	115
'Ikejime' line-caught sea bass on the scale, artichokes, rocket salad	110
Fillet of John Dory, squash and farmed mussels	125
Turbot, salsify, heartleaf iceplant	125
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, vegetables, Albufera	180
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with figs and turnips	125
Silk grain veal, smoked eel and Swiss chard	130
Homemade tagliolini pasta, white truffle	150
Cheeses	30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

Crispy coconut, pineapple, avocado-mint	
Chestnut delight, blackcurrant and hazelnut	
Chocolate mousse, toasted cocoa nib, beetroot	
Acidulated lemon, tequila and marjoram sorbet	
Baba with your choice of rum, lightly whipped cream	
Kopi Luwak coffee, gavotte	

CHEF JOCELYN HERLAND

CHEF PÂTISSIER CÉDRIC GROLET

PRIX NETS EN EURO

LE RESTAURANT LE MEURICE ALAIN DUCASSE ET SES FOURNISSEURS, S'ENGAGENT  
ET GARANTISSENT L'ORIGINE EUROPÉENNE DE TOUTES LEURS VIANDES.

LES INFORMATIONS CONCERNANT LES ALLERGÈNES SONT DISPONIBLES SUR SIMPLE DEMANDE.