



Restaurant le Meurice  
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Sea scallops, celtuce, gold caviar	180
Jerusalem artichokes from Pays de la Loire, tuber melanosporum	140
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 venison, lardo di Colonnata and juniper, peppered sauce	130
Duckling with orange, turnips	125
Silk grain veal, smoked eel and Swiss chard	130
Homemade tagliolini pasta, white truffle	150

The black truffle 40

*Choose your dish, we will shave the truffle to reveal its impressive and penetrating aroma*

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
- All about pistachio!

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.