



Restaurant le Meurice
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Cookpot of morels, romaine lettuce and fresh herbs	130
Green asparagus from Piolenc, avocado, sea urchin, caviar	150
Warm Guinea fowl and foie gras pâté, Périgueux sauce	115
‘Ikejime’ line-caught sea bass on the scale, green peas and rhubarb	110
Fillet of John Dory, green asparagus, black olives	125
Turbot, artichokes, heartleaf iceplant	125
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, morels, wild garlic	175
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with orange, turnips	125
Silk grain veal, smoked eel and Swiss chard	130
Homemade tagliolini pasta, black 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

Coconut, forest pepper
Mango, juniper berries, iced rice pudding
Chocolate from our Manufacture, cardamom
Fresh/frozen pomelos and sweetscented marigold
Baba with your choice of rum, lightly whipped cream
Simply white, milk emulsion and vanilla

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.