



Restaurant le Meurice
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Spider crab, tomatoes/almonds, gold caviar	135
Wild mushrooms, nettles, bitter herbs	130
Warm Guinea fowl and duck foie gras pâté, Périgueux sauce	115
‘Ikejime’ line-caught sea bass on the scale, green peas and rhubarb	110
Fillet of John Dory, violon courgette, black olives	125
Turbot, artichokes, parsley	125
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, girolles and celeriac	175
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with orange, turnips	125
Silk grain veal, smoked eel	130
	Cheeses 30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

Passion fruit/coconut composition, ginger	
Iced/tender rhubarb, chervil and pink peppercorn	
Acidulated citron, tequila and marjoram sorbet	
Flaky brioche with Camargue strawberries, rocket	
Baba with your choice of rum, lightly whipped cream	
Chocolate from our Manufacture, cocoa nibs and kasha	

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.