



Restaurant le Meurice
ALAIN DUCASSE

COLLECTION MENU

Princesse de Kermancy oyster

Vegetables from our farmers
✂ damson ✂ wild sloe

Lightly cooked
gilt-head bream from Noirmoutier
✂ beetroot ✂ smoked yogurt

Crispy blue lobster
✂ fennel ✂ quince

Grilled sea bass from Opale coast
✂ Swiss chard ✂ onion ✂ dill

Roasted chicken from Culoiseau
✂ carrot ✂ pollen ✂ shiso

Anthony's cheese factory selection

Citrus from Bachès house
✂ Campari granité

Amaury Bouhours, Cédric Grolet and their teams

320 euro