Restaurant le Meurice
ALAIN DUCASSE

Crunchy fennel from Perche / fig / fig leaf / caraway

Lightly cooked sea bream from Noirmoutier / carrot / marigold / smoked yogurt

King prawn from Charente-Maritime / Paimpol bean / seaweed from Le Croisic

Warm Guinea fowl and foie gras pâté / bitter salad

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Wild turbot from Brittany on the griddle / red onion / girolle / bone morrow

Line-caught sea bass on the ember / celery / fat grass / green cardamom

Crispy blue lobster / radish / red orach / red pepper

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Roasted Burgundy rabbit from Père Laurent / mustard / courgette

Chicken from Culoiseau in stuffed squid / rice / tomato

Grilled silk grain veal / celtuce / olive / mint

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Fresh and matured cheeses

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Fig flower

Vanilla pod from Madagascar

Cocoa pod

Citrus flower

Baba with your choice of rum

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DECOUVERTE MENU
three dishes, cheeses and dessert 375 €

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COLLECTION MENU
five dishes, cheeses and dessert 425 €

These dishes can be requested in a vegetable version

Amaury Bouhours, Cedric Grolet and their teams

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.

WE GUARANTEE THE ORIGIN OF ALL OUR MEAT, FISH AND MOLLUSC, AVAILABLE UPON REQUEST.

IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, LET A MEMBER OF THE RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.

SUMMER 2026

OUR RESTAURANT HAS THE ECOTABLE LABEL. THIS LABEL REWARDS OUR ECO-RESPONSIBLE AND ETHICAL COMMITMENT, WHICH IS EXPRESSED EVERY DAY THROUGH THE PRODUCTS WE WORK WITH AND OUR EFFORTS TO REDUCE OUR IMPACT ON THE ENVIRONMENT.

écotable