



Restaurant le Meurice
ALAIN DUCASSE

Cep mushroom from Massif central / Camargue rice / fat grass

Lightly cooked sea bream from Noirmoutier / beetroot / rosehip / smoked yogurt

Prawn from Quiberon Bay / pumpkin / sea urchin / citrus

Warm partridge and foie gras pâté / bitter salad

—

Brill from Brittany in nut-brown butter / radicchio lettuce / sesame / vermouth

Sea bass from Opal coast on the griddle / Swiss chard / grape / walnut / dill

Crispy blue lobster / turnip / plant mole / combava

—

Roasted Lozère lamb / abalone / Paimpol bean / seaweed

Seared chicken from Culoiseau / celeriac / caper / meadowsweet

Grilled silk grain veal / cabbage / sweet pepper / hop

—

Fresh and matured cheeses

—

Fig flower

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter

Baba with your choice of rum

—

DECOUVERTE MENU

three dishes, cheeses and dessert

375 €

—

COLLECTION MENU

five dishes, cheeses and dessert

425 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

PRICES ARE SHOWN IN EUROS, INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.
ALL MEAT IS SOURCED FROM FRANCE. ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.

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.

