



Restaurant le Meurice
ALAIN DUCASSE

Cep mushroom from Massif central / Camargue rice / fat grass

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

Langoustine from Guilvinec / melon / nasturtium / caviar

Warm Guinea fowl and foie gras pâté / bitter salad

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John Dory from Brittany / fennel / sweet pepper / dill

Sea bass from Opal coast on the griddle / Swiss chard / fig / walnut / cilantro

Crispy blue lobster / turnip / plant mole / combava

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Roasted Lozère lamb / abalone / Paimpol bean / seaweed

Seared chicken from Culoiseau / celeriac / caper / meadowsweet

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

Grapefruit / bitter

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, 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.

