



Restaurant le Meurice
ALAIN DUCASSE

Mushroom from Clos du Roi farm / Camargue rice / fat grass

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

Sea scallop from Saint-Malo / radish / nasturtium

Warm partridge and foie gras pâté / bitter salad

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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

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Roasted venison / cuttlefish / sorrel / caviar Kristal

Chicken from Culoiseau in green / New Zealand spinach / cardamom

Grilled silk grain veal / cabbage / sweet pepper / hop

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Fresh and matured cheeses

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Coconut / forest pepper

Vanilla pod from Madagascar

Citron

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.

