



Restaurant le Meurice  
ALAIN DUCASSE

Crunchy bean from our farmers / blackcurrant / almond / aloe vera 

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

—


John Dory from Brittany / fennel / sweet pepper / dill 


Matured sea bass / Sobrasada sausage / radish / cherry / amaranth

Crispy blue lobster / cucurbit / geranium / toum

—

Pigeon from Pornic « in tomato » / mustard / herb

Roasted chicken from Culoiseau / aubergine / red onion / fat grass 

Grilled silk grain veal / celtuce / olive / mint 

—

Fresh and matured cheeses

—

Strawberry thin tart

Vanilla pod from Madagascar

Cocoa pod

Grapefruit / bitter

Baba with your choice of rum

—

## DECOUVERTE MENU

three dishes, cheeses and dessert

350 €

—

## COLLECTION MENU

five dishes, cheeses and dessert

400 €



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.

