




Restaurant le Meurice
ALAIN DUCASSE

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

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

Langoustine from Guilvinec / pink pepper / tuna belly / caviar

Warm Guinea fowl and foie gras pâté / bitter salad

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John Dory from Brittany / fennel / sweet pepper / dill 


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

Crispy blue lobster / cucurbit / geranium / toum

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Pigeon from Pornic « in tomato » / mustard / herb

Boiled chicken from Culoiseau / Swiss chard / chanterelle mushroom / caper 

Grilled silk grain veal / celtuce / olive / mint 

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Fresh and matured cheeses

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Strawberry thin tart

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

350 €

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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.

