DOM PERIGNON EXPERIENCE AT CHEF'S TABLE

RESTAURANT LE MEURICE ALAIN DUCASSE

Dom Pérignon - Damien Hirst Edition
Vintage 2018

Oyster from Quiberon's Bay
'Amaurycano'

Diving sea scallop
radish, pimentón, cornflower

Dom Pérignon Rosé - Damien Hirst Edition
Vintage 2010

Crispy blue lobster
raddichio, head juice

Roasted venison with pepper
beetroot, wild sloe

Grapefruit flower

Initiation Menu - 600€
Experience Menu - 750€

Amaury Bouhours, Cedric Grolet
and their team