




Restaurant le Meurice

ALAIN DUCASSE

Green asparagus from Provence / citrus fruit / kombu / pepper 


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

Spider crab from Roscoff / French bean / fresh goat's cheese / flower 

Warm Guinea fowl and foie gras pâté / bitter salad

—

Wild turbot from Brittany on the griddle / red onion / girolle / bone marrow 


Line-caught sea bass on the ember / celery / fat grass / green cardamom 

Crispy blue lobster / turnip / cherry / tarragon

—

Roasted Burgundy rabbit from Père Laurent / mustard / courgette 

Chicken from Culoiseau in stuffed squid / rice / tomato

Grilled silk grain veal / celtuce / olive / mint 

—

Fresh and matured cheeses

—

Rhubarb flower

Vanilla pod from Madagascar

Cocoa pod

Citrus flower

Baba with your choice of rum

—

DECOUVERTE MENU

three dishes, cheeses and dessert

375 €

—

COLLECTION MENU

five dishes, cheeses and dessert

425 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cedric 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.

