

**DOM PÉRIGNON EXPERIENCE AT CHEF'S TABLE**  
**RESTAURANT LE MEURICE ALAIN DUCASSE**

**2017 - Dom Pérignon**

Oyster «La Laurène»  
nasturtium, Gin & Tonic

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

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**2009 - Dom Pérignon - Rosé**

Crispy blue lobster  
radish, Swiss chard, red pepper

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**2006 - Dom Pérignon - Plénitude 2**

Grilled milk-fed veal  
sucrine lettuce, olive, mint

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Vanilla pod from Madagascar

**Experience Menu - 925€**

**Amaury Bouhours, Cedric Grolet  
and their team**

An exceptional experience, offering a privileged glimpse behind the scenes. Chef Amaury Bouhours's signature menu is enhanced by a Dom Pérignon pairing, revealing the full expression of the 2017, 2009 Rosé and 2006 – Plénitude 2 vintages.

An immersive journey where the senses engage through sound, light and haute cuisine.