

STARTERS

Niçoise salad	38
Christophe Latour tomatoes & creamy burrata	34
Chilled rainbow tomato soup, basil	28
'Culoiselle' chicken Caesar salad	42
Melon from Charentes, beef ham from Maison David	36
Blue lobster salad, truffled vinaigrette	70
Confit duck foie gras, country bread, peach & black cardamom condiment	38
Smoked salmon, blinis, cream, lemon	36
Kristal Gold caviar from Kaviari house (30g)	145
Beluga caviar from Kaviari house (30g)	380

SNACKING

Cheeseburger, french fries	42
Croque-Monsieur, salad	38
228 sandwich, salad	38
'Culoiselle' chicken club sandwich, french fries	48
Omelette from Mr T, salad	26
Tomato pizza, burrata, basil pesto	38
Fish and chips, tartar sauce	38
Hand-chopped beef tartare	48



Le Meurice
Paris

Dorchester Collection

NET PRICES ARE IN EUROS, INCLUDING VAT AND EXCLUDING A 5 % EMPLOYEE BENEFIT CHARGE.
ALL MEAT IS SOURCED FROM FRANCE / ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.

MAIN COURSES

Courgettes & pistachio risotto	38
Spaghetti, cherry tomatoes, basil pesto	36
Grilled blue lobster, coral butter	132
Catch of the day, vierge sauce	48
Sole 'meunière'	90
Roasted 'Culoiselle' free-range chicken	40
Seared beef tenderloin, béarnaise sauce	57
Seared lamb chops	46

SIDE DISHES

Baby gem	10
Quick sautéed spinach leaves, with butter or steamed	10
Seasonal vegetables, sautéed or steamed	10
Potatoes, french fries or mashed	10
Basmati rice	10

CHEESES & DESSERTS

Selection of matured cheese	25
Pistachio	25
Strawberry	25
Flat peach	25
Pure chocolate (one slice)	19
Strawberry rye pie (for two)	40
Raspberry rye pie (for two)	40

Amaury Bouhours, Cédric Grolet and their teams

BAR
228



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