

LE MEURICE BRUNCH

Sunday, June 19th

Brunch 160 €

With a glass of Champagne Moët & Chandon 180€

Hot drink

Fresh fruit or vegetable juice

Basket of freshly-baked pastries,
baguette from Cédric Grolet

On request : Fresh fruit salad, yogurts, cereals

Amaury Bouhours, Cédric Grolet and their teams



Le Meurice
Paris

Dorchester Collection

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

FROM THE LAND

Arnaud Nicolas pâté en croûte

Pastrami from Michel Kalifa / cabbage / honey mustard

Steamed bread / blue cheese / cherry

FROM THE SEA

Marinated gilt-head bream / almond custard / rocket salad

Courgette flower / smoked sardines / french paprika

MIXED SALADS

French bean / red apricot / sage

Bell pepper / sweet pepper / raspberry

Strawberry from Provence / fig tree leaf / goat from Mr Fabre

MAIN COURSES

Selection of eggs (scrambled, fried, omelette)

or

Veal 'Grain de soie' / courgette / sobressada / olive

or

Cod / courgette / sobressada / olive

CHEESE SELECTION

ORIGINAL CREATIONS

from our pastry chef Cédric Grolet