

Press Release

June 2021

Restaurant Le Dalí: a gourmet escapade in the heart of Le Meurice whatever the time of day!



After being closed for several months, the teams at the **Restaurant Le Dalí at the Hôtel Le Meurice** are eagerly looking forward to welcoming you again to allow you to (re)discover the warm and friendly atmosphere of this unique place and its gourmet menu changing as the day goes by.

Le Meurice

Paris

Dorchester Collection

Breakfast



The day begins with a delicious breakfast. Besides the classic menus – *French breakfast and American breakfast* – a new menu has been proposed since the month of September which is sure to please the epicurean in a rush: **the “Paris awakens” breakfast** which consists of a choice of two pastries fresh from the oven, a hot beverage and a freshly pressed fruit juice. The pastries, and all of the restaurant’s other creations from the bakery are signed by the talented chef **Cédric Grolet** who has returned to his roots dedicating himself to the baker’s craft, while pursuing the creation of his divine pastries.

On Sundays, the brunch at your table offer is back! Farandole of starters, a choice of seasonal dishes, pastries, a selection of sculpted fruit and classic desserts decorate the table offering a gourmet interlude with friends or family!

Practical information

Breakfast is served from Monday to Sunday from 7 to 11am

“Paris awakens” breakfast – €28 per person

French breakfast – €46 per person and American breakfast – €58

Brunch is served on Sundays from noon to 2.30pm starting from 13 June.

€130 per person with hot beverage and fruit juice, €145 per person with a glass of Champagne

Booking: restaurantledali.lmp@dorchestercollection.com // +33 1 44 58 10 44

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Lunch and dinner



Whether it's lunch or dinnertime – in this restaurant's contemporary setting with its unique décor inspired by Salvador Dalí – our guests will discover a new menu. Following his “from the farm to your plate” philosophy, the **chef Amaury Bouhours** has rethought his cooking, now focusing on the produce and relatable dishes with frank flavours, all executed to perfection. Here, the chef pursues his commitment to seasonal cooking placing the emphasis on **ingredients from local distribution networks**, proposed by **local growers** who patiently cultivate their *terroir* with dedication and authenticity. So, on the menu you'll find dishes to share for a convivial moment, starters and main courses that vary with the seasons and lastly the desserts proposed by **Cédric Grolet and his chef François Deshayes** who never lack in daring to amaze you with their gourmet delicacies.

Examples of dishes:

Dishes to share: *Courgette flowers in tempura / aioli – Sautéed baby squid / smoked pimento / mayonnaise with seaweed.*

Starters: *Squid salad / cucumber / coriander / hay-smoked cream – Iced tomato soup / pistachios / marigolds.*

Main courses: *Small-boat catch / artichokes / pimentos – Courgette cookpot / black olives / basil*

Desserts: *Apricot, Cherry, or fruit tart to share*

Practical information

Le Restaurant Le Dali is open from Monday to Saturday, from noon to 2.30pm and from Monday to Sunday from 7 to 9pm (starting from 9 June and until 10pm after 29 June)

A la carte menu

Booking: LeDali.LMP@dorchestercollection.com // +33 (0)1 44 58 10 44

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Teatime



And to top it off, the Hôtel Le Meurice's famous teatime is back too. Still-warm scones, accompanied by their so-British clotted cream, regrettably crusty toasted finger sandwiches and a selection of sculpted fruit imagined by Cédric Grolet and his team will guarantee you a gourmet moment.

Practical information

It's teatime from Monday to Saturday from 3.30 to 5.30pm and on Sundays from 4.30 to 6pm

€65 per person with a hot beverage and starting from €83 per person accompanied by a glass of Champagne

Booking: restaurantledali.lmp@dorchestercollection.com // +33 1 44 58 10 44

About Amaury Bouhours

After his studies at the Soissons hospitality school, Amaury secured an internship at the Louis XV – Alain Ducasse in Monaco, where he discovered Alain Ducasse's cooking. He then became junior second kitchen chef at the Restaurant Alain Ducasse at the Plaza Athénée in Paris. He was soon promoted to the position of senior chef and then second kitchen chef. Alain Ducasse, as a consultant with Lasserre, then appointed him second kitchen chef under Adrien Trouilloud in the restaurant on Avenue Franklin Roosevelt. In 2016, Amaury joined the Restaurant Le Meurice Alain Ducasse as Kitchen Chef with Jocelyn Herland. In 2020, Amaury took up the position of Executive Chef at the Hôtel Le Meurice.



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Visuals: <https://we.tl/t-yv7LHdyx8j>

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Dorchester Collection

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