
WINE LIST

CHAMPAGNE

	Glass 15cl	Bottle 75 cl
NM Alain Ducasse	27	150
NM Deutz - Brut Rosé	35	175
2008 Dom Pérignon	58	480

BLANCS

2016 CHARDONNAY - Chablis - Domaine Christophe	16	80
2016 CHARDONNAY - Puligny-Montrachet - Domaine Pascal	28	140
2017 VIOGNIER - Condrieu - Domaine Lionel Faury	20	100
2016 SAUVIGNON - Vin de Pays de la Vienne - Domaine Ampelidae	12	60

ROSÉS

2017 SYRAH-GRENACHE - Côtes de Provence - Château la Gordonne		60
2018 GRENACHE - Côtes de Provence - Château Minuty	16	160 (150 cl)

ROUGES

2015 PINOT NOIR - Volnay - Domaine Vincent Latour	27	135
2017 SYRAH - Crozes-Hermitage - Domaine Aléofane	12	60
2015 MERLOT - Bordeaux - Domaine Emile Grelier	16	80
2016 CABERNET - Margaux - Aurore de Dauzac	22	110

BRUNCH 130

BRUNCH WITH A GLASS OF CHAMPAGNE 145



NET PRICES IN EURO / SERVICE INCLUDED
LE MEURICE GUARANTEES THE ORIGIN OF ITS BEEF - EUROPEAN UNION
INFORMATION REGARDING ALLERGENS ARE AVAILABLE ON REQUEST

DALÍ AND SALVADOR DALÍ ARE BRANDS USED WITH APPROVAL
OF FUNDACIÓ GALA-SALVADOR DALÍ, FIGUERES, ESPAGNE.

DRINKS

Selection of hot drinks
Fresh fruit or vegetable juice

ON THE BUFFET

Basket of croissants, chocolate croissants, brioches,
raisin rolls, kouglofs
Selection of breads
Selection of plain and fruit yogurts, cottage cheese and
butter from the Bordier house
Seasonal fruit salad, orange and grapefruit segments
Apple compote

Selection of cold cuts and homemade terrines
Mixed salads and condiments
Salmon and mango maki, ginger and vegetables

Scrambled eggs and seasonal garnitures

Riviera style Pizzeta

Live cooking

Cheese selection

ON THE TABLE

Yellow chicken, seasonal vegetables and tapenade juice
or
Gourmet sauteed lobster, spelled with pesto

PASTRIES

The original creations of our Pastry Chef Cédric Grolet