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## WINE LIST

Glass    Bottle  
15cl    75 cl

### CHAMPAGNE

NM Alain Ducasse	25	150
2009 Moët & Chandon - Brut Rosé	32	160
2009 Dom Pérignon	58	480

### WHITE WINE

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

### RED WINE

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

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**BRUNCH** 115

**BRUNCH WITH A GLASS OF CHAMPAGNE** 140



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 maki, ginger and vegetables

Scrambled eggs and seasonal garnitures

Riviera style Pizzeta

Venere rice, rockfish broth, artichokes and samphire

Cheese selection

## ON THE TABLE

Veal, seasonal vegetables and tapenade juice  
or  
Gourmet sauteed lobster, tarragon riso

## PASTRIES

The original creations of our Pastry Chef Cédric Grolet