



Restaurant le Meurice

ALAIN DUCASSE

Green asparagus from Christophe Latour / citrus / dill 

Lightly cooked sea bream from Noirmoutier / carrot / marigold / smoked yogurt 

Spider crab from Roscoff / green pea / lavender / rhubarb 

Warm Guinea fowl and foie gras pâté / bitter salad


Matured sea bass / Sobrasada sausage / radish / cherry / amaranth 

Braised wild turbot / courgette / caper / sea fennel

Crispy blue lobster / vegetal « caillette » / vermouth / Timut pepper 

Roasted Lacaune lamb / abalone / turnip / seaweed from Le Croisic

Chicken from Culoiseau with wild garlic / brocoletti / snail

Grilled silk grain veal / celtuce / olive / mint 

Fresh and matured cheeses

Strawberry thin tart

Coconut / forest pepper

Vanilla pod from Madagascar

Cocoa pod

Rhubarb flower

Baba with your choice of rum

DECOUVERTE MENU

three dishes, cheeses and dessert

350 €

COLLECTION MENU

five dishes, cheeses and dessert

400 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

PRICES ARE SHOWN IN EUROS? INCLUDING VAT AND A 5% EMPLOYEE CONTRIBUTION.

ALL MEAT IS SOURCED FROM FRANCE. ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.