





Restaurant le Meurice

ALAIN DUCASSE

Crunchy bean from our farmers / blackcurrant / almond / aloe vera 

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

Spider crab from Roscoff / beetroot / apricot / turmeric 

Warm Guinea fowl and foie gras pâté / bitter salad

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


Braised wild turbot / courgette / caper / sea fennel

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

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Pigeon from Pornic « in tomato » / mustard / herb from Le Croisic

Seared chicken from Culoiseau / aubergine / fir / aioli

Grilled silk grain veal / celtuce / olive / mint 

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Fresh and matured cheeses

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Raspberry thin tart

Coconut / forest pepper

Vanilla pod from Madagascar

Cocoa pod

Rhubarb flower

Baba with your choice of rum

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DECOUVERTE MENU

three dishes, cheeses and dessert

350 €

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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.