



Restaurant le Meurice  
ALAIN DUCASSE

Crispy langoustines, fennel/lemon	135
Crab, courgette, gold caviar	115
'Sauté gourmand' of chicken, crayfish and girolles	135
Warm Guinea fowl, duck foie gras and cabbage pie	110
'Ikejime' line-caught sea bass on the scale, artichokes, rocket salad	110
Sole from Noirmoutier, mussels, bouquet shrimps and mushrooms	125
Turbot, Swiss chards and shellfish	125
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, girolles and celery	175
Pigeon from Pornic, turnips, peanut, salmis	115
Saddle of Lacaune lamb, lightly spiced bulgur	105
Silk grain veal, smoked eel	130
Cheeses	30

**COLLECTION MENU** 380

THREE DISHES, CHEESES AND DESSERT

**DESSERTS** 35

Kopi Luwak coffee, crispy gavotte	
Raspberry from Puy en Velay and thyme tart	
Frosted lemon, Timur pepper and mint	
Fig from Solliès, black cardamom	
Baba with your choice of rum, lightly whipped cream	
Chocolate from our Manufacture, cocoa nibs and coriander	

CHEF JOCELYN HERLAND  
CHEF PÂTISSIER CÉDRIC GROLET