



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	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, eel, olives	130
Cheeses	30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

Raw and cooked mango, rocket pesto
Raspberry tart to share, lemon thyme
Cherry, tarragon, raw milk ice-cream
Peach and verbena, Kampot red pepper
Baba with your choice of rum, lightly whipped cream
Chocolate from our Manufacture

CHEF JOCELYN HERLAND
CHEF PÂTISSIER CÉDRIC GROLET