



Restaurant le Meurice  
ALAIN DUCASSE

Crispy langoustines, fennel/lemon	135
Sea scallops from Seine bay, cauliflower, black truffle	145
Jerusalem artichokes from Pays de la Loire, tuber melanosporum	140
Warm mallard duck and foie gras pâté	115
'Ikejime' line-caught sea bass on the scale, artichokes, rocket salad	115
Sole from Noirmoutier, spinach and prawns	125
Turbot, bitter chicory, tuber melanosporum	155
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, poached seasonal vegetables, Albufera	180
Pigeon from Pornic, turnips, peanut, salmis	115
Saddle of venison 'grand veneur', squash	130
Silk grain veal, smoked eel	130
Cheeses	30

**COLLECTION MENU** 380

THREE DISHES, CHEESES AND DESSERT

**DESSERTS** 35

Doyenné du Comice pear, honey and Sarawak black pepper	
Roasted RubINETTE apple, yuzu	
Frosted grapefruit, Sansho berries and aloe vera	
Passion fruit/coconut composition, ginger	
Baba with your choice of rum, lightly whipped cream	
Chocolate from our Manufacture, cocoa nibs and coriander	

CHEF JOCELYN HERLAND  
CHEF PÂTISSIER CÉDRIC GROLET