



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 and fava beans	110
Sole from Noirmoutier, green peas and St George's mushrooms	115
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	
Crispy coconut, pineapple and avocado, olive oil	
Refreshed lemon and lime, mint	
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