



Restaurant le Meurice  
ALAIN DUCASSE

Langoustines from Scotland, fennel/lemon	135
Spider crab, tomatoes/almonds, gold caviar	135
Wild mushrooms, nettles, bitter herbs	130
Warm young partridge and foie gras pâté, Périgueux sauce	115
'Ikejime' line-caught sea bass on the scale, artichokes, rocket salad	110
Fillet of John Dory, squash and farmed mussels	125
Turbot, salsify, heartleaf iceplant	125
Brittany lobster, sea potatoes, black garlic	135
Chicken from Culoiseau farm, girolles and celeriac	175
Saddle of Lacaune lamb, shellfish, iodized condiment	130
Duckling with figs and turnips	125
Silk grain veal, smoked eel and ceps	130
Cheeses	30

**COLLECTION MENU 380**

THREE DISHES, CHEESES AND DESSERT

**DESSERTS 35**

Crispy coconut, pineapple, avocado-mint	
Pan-seared mirabelle plums, tarragon/almond	
Chilled raspberry, clove, dill pesto	
Acidulated lemon, tequila and marjoram sorbet	
Baba with your choice of rum, lightly whipped cream	
Kopi Luwak coffee, gavotte	

CHEF JOCELYN HERLAND

CHEF PÂTISSIER CÉDRIC GROLET

PRIX NETS EN EURO

LE RESTAURANT LE MEURICE ALAIN DUCASSE ET SES FOURNISSEURS, S'ENGAGENT  
ET GARANTISSENT L'ORIGINE EUROPÉENNE DE TOUTES LEURS VIANDES.

LES INFORMATIONS CONCERNANT LES ALLERGÈNES SONT DISPONIBLES SUR SIMPLE DEMANDE.