RESTAURANT LE MEURICE

LE MEURICE

ALAIN DUCASSE

Amaury Bouhours, Cedric Grolet and their teams

DINNER MENU

Crunchy fennel from Perche / peach / fig leaf / caraway

Lightly cooked sea bream from Noirmoutier / carrot / marigold / smoked yogurt

Spider crab from Roscoff / French bean / fresh goat's cheese / flower

Warm Guinea fowl and foie gras pâté / bitter salad

Wild turbot from Brittany on the griddle / red onion / girolle / bone morrow

Line-caught sea bass on the ember / celery / fat grass / green cardamom

Crispy blue lobster / radish / red orach / red pepper

Roasted Burgundy rabbit from Père Laurent / mustard / courgette

Chicken from Culoiseau in stuffed squid / rice / tomato

Grilled silk grain veal / celtuce / olive / mint

Fresh and matured cheeses

Fig flower

Vanilla pod from Madagascar

Cocoa pod

Prices are shown in euros, including VAT and a 5% employee contribution. All meat is sourced from France. Allergy information is available upon request.
Our restaurant has the Ecotable label. This label rewards our eco-responsible and ethical commitment, which is expressed every day through the products we work with and our efforts to reduce our impact on the environment.

DINNER MENU

Citrus flower

Baba with your choice of rum

DÉCOUVERTE MENU · THREE DISHES, CHEESES AND DESSERT	COLLECTION MENU · FIVE DISHES, CHEESES AND DESSERT
375	425

These dishes can be requested in a vegetable version

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