THE CHEF'S TABLE

LE MEURICE

RESTAURANT LE MEURICE ALAIN DUCASSE

Amaury Bouhours, Cedric Grolet and their team

PRIVATE LUNCHES AT THE CHEF'S TABLE

LUNCH MENU · EUROS

350

Mise en bouche : Oyster La Laurène / kiwi / gin tonic

Lightly cooked sea bream from Noirmoutier — beetroot / rosehip / smoked yogurt

Crispy blue lobster — turnip / plant mole / combava

Grilled silk grain veal — cabbage / sweet pepper / hop

Vanilla pod from Madagascar

Our Chef Amaury Bouhours works exclusively with seasonal products, so the menu is subject to change depending on the seasonality of the products.

DOM PÉRIGNON EXPERIENCE

Dom Pérignon Experience at Chef's Table Restaurant Le Meurice Alain Ducasse

EXPERIENCE MENU

925

2017 - Dom Pérignon — Oyster «La Laurène», nasturtium, Gin & Tonic

Lightly cooked sea bream from Noirmoutier with carrot, marigold, smoked yogurt

2009 - Dom Pérignon - Rosé — Crispy blue lobster with radish, Swiss chard, red pepper

2006 - Dom Pérignon - Plénitude 2 — Grilled milk-fed veal with sucrine lettuce, olive, mint

Vanilla pod from Madagascar

Our Chef Amaury Bouhours works exclusively with seasonal products, so the menu is subject to change depending on the seasonality of the products.

DOM PÉRIGNON INITIATION

Menu · Dom Pérignon Initiation at Chef's Table Restaurant Le Meurice Alain Ducasse · 2006 - Dom Pérignon - Plénitude 2

INITIATION MENU

575

Oyster «La Laurène» — nasturtium, Gin & Tonic

Lightly cooked sea bream from Noirmoutier — carrot, marigold, smoked yogurt

Crispy blue lobster — radish, Swiss chard, red pepper

Grilled milk-fed veal — sucrine lettuce, olive, mint

Vanilla pod from Madagascar

Our Chef Amaury Bouhours works exclusively with seasonal products, so the menu is subject to change depending on the seasonality of the products.