



Restaurant le Meurice
ALAIN DUCASSE

Sea scallops from Normandy, butternut squash, acidulated herbs	115
Hay-smoked gilt-head bream, beetroot, kristal caviar	115
Green asparagus from Piolenc, almonds cream, Comté 'embers'	90
Warm Guinea fowl, duck foie gras and cabbage pie	110
'Ikejime' line-caught sea bass on the scale, chicory and clementine	110
Sole from Noirmoutier 'à la grenobloise', artichokes	115
Turbot, celeriac, iodized condiment	125
Brittany lobster, truffled sea potatoes	135
Chicken from Culoiseau farm, poached seasonal vegetables, Albufera	175
Pigeon from Pornic, turnips, peanut, salmis	115
Saddle of Lacaune lamb, lightly spiced bulgur	105
Silk grain veal, smoked eel, olives	130
Cheeses	30

COLLECTION MENU 380

THREE DISHES, CHEESES AND DESSERT

DESSERTS 35

'Burnt' Doyenné du Comice pear, honey and Sarawak pepper	
Crispy coconut, pineapple, avocado-mint	
Mandarin, Timur pepper	
Iced chestnut delight, hazelnut praline	
Baba with your choice of rum, lightly whipped cream	
Chocolate from our Manufacture	

CHEF JOCELYN HERLAND
CHEF PÂTISSIER CÉDRIC GROLET

LUNCH MENU

Winter 2017

Menu 130 €

Starter, main course and dessert 110 €

Starter and main course or main course and dessert 85 €

Quail egg, caviar

Vegetables in coarse salt

Spelt, root vegetables, mushrooms

Saddle of venison with juniper berries,
peppered sauce

Cheeses

Fruits & sorbets

Acidulated black lemon

Chocolates from our Manufacture

COLLECTION MENU

Winter 2017

380[€]

(Without drinks)

Vegetables cooked in salted crust

Sea scallops from Seine bay, butternut squash,
acidulated herbs

Brittany lobster, truffled sea potatoes

Chicken from Culoiseau farm,
poached seasonal vegetables, Albufera

Cheeses

Iced chestnut delight, hazelnut praline



GOÛT DE FRANCE/GOOD FRANCE

*"On the same day, 2000 chefs around the globe will create
a unique French dinner.*

*Beyond a celebration of French cuisine, Goût de / Good France pays respect
to today's cuisine: humanist, energetic, diverse, and relevant.*

*Contributing Goût de / Good France chefs all share the same values: sharing,
enjoying, and respecting good food and the planet."*

Alain Ducasse

WINE PARING

120 €

Nv - Champagne - Ultra-Brut - Laurent-Perrier

2012 - Vosne-Romanée - Domaine Lamarche

2005 - Meursault 1er cru - Genevrières - Domaine Ballot-Millot

2011 - Hermitage - Domaine Yann Chave

2015 - Poiré - Granit - Eric Bordelet

2000 - Rivesaltes Ambré - Domaine Gardiès

DINNER MARCH, 21ST 2017

MENU 380€

Langoustine-caviar

Warm Guinea fowl and duck foie gras pâté

Line-caught sea bass, green asparagus
from Piolenc

Limousine farm veal, Swiss chard,
seaweed/oyster condiment

Selection of French cheeses

Chocolate from our Manufacture