



LE MEURICE
Paris

Restaurant le Meurice

Appetizers

DUCK FOIE GRAS POACHED IN CHAMBERTIN WINE 85 €
Long macaroni with truffle juice

THIN GELÉE OF WHELK WITH SEA URCHIN 90 €
Cream of rice in a sea weed crust /WS/

“CELTUCE” HEARTS WITH CAVIAR 95 €
Smoked sauce

SALAD OF ROYAL CRAB FROM NORWAY 78 €
Pea cream and sweet spring onions /WS/

BELON OYSTERS 00000 FROM CADORET 60 €
Bread and butter /WS/

“KOULIBIAC” OF SMOKED SALMON 95 €
WITH SEA SCALLOPS AND CAVIAR
White butter sauce /WS/

GREEN ASPARAGUS GRATINATED 82 €
WITH BONE MARROW AND PARMESAN CHEESE
Dressing with shaved cured ham from Spain



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Fish and Shellfish

CODFISH COOKED WITH SEAWEED <i>Sautéed green asparagus with curry /WF/</i>	92 €
ROASTED TURBOT WITH “PISTOU” HERBS <i>Turnips stuffed with morel mushrooms /WF/</i>	110 €
THIN FILLET OF WILD SEA BASS <i>Crab meat with ginger, chives and tomato stock /WF/</i>	98 €
GRILLED BLUE LOBSTER <i>Coral vinaigrette and mashed eggplant Pincers served in a olive oil bouillon /WS/</i>	98 €
BRAISED SEA SCALLOPS WITH HERBS <i>“Bouchot” mussel raviolis /WS/</i>	90 €
SAUTEED SMALL ROCK LOBSTER <i>“Green meat” radish flavoured with anise vinegar /WF/</i>	115 €



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Meat and Poultry

VEAL SWEETBREAD FLAVOURED WITH NUTMEG 86 €
Green asparagus, peas and broad beans

CUTLET AND SADDLE OF LAMB FROM "PYRÉNÉES" 75 €
Spring vegetables with basil

PIECE OF BEEF FROM COUTANCIE 80 €
"Royale" of truffle marrow and oxtail, gratinated potatoes

ROASTED FILLET OF VEAL WITH JUICE 86 €
Baked chards and celery with bone marrow and juice

FREE RANGE CHICKEN IN A SEALED COCOTTE 140 €per person
*The legs served with celery and horse radish raviolis
(for two persons)*

ROASTED RACK OF SUCKLING PIG 68 €
Spare ribs with blood sausage and corn cream



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Cheese selection

18 €

Dessert

24 €

TRANSPARENT RAVIOLES ICED WITH TANGERINE
Champagne and basil cream, stuffed “gavotte”

CREAMED PINEAPPLE WITH COCONUT
Doughnuts served crispy

ROASTED HEART OF PEAR WITH VANILLA
Tonka bean tuile, caramel ice cream

VANILLA, COFFEE OR CHOCOLATE
Napoleon the way you like it

APPLES GAME
Tartlet, sorbet, fruit and tuber souffléed with cinnamon

CRUNCHY AND MELTED COFFEE AND CHOCOLATE
Meringue and coffee ice-cream

Menu dégustation

190 €

For the entire party

BELON OYSTER 00000 FROM CADORET

Bread and butter /WS/

SALAD OF ROYAL CRAB FROM NORWAY

Pea cream and sweet spring onions /WS/

GRILLED BLUE LOBSTER

Coral vinaigrette and mashed eggplant

Pincers served in a olive oil bouillon /WS/

DUCK FOIE GRAS POACHED IN CHAMBERTIN WINE

Long macaroni with truffle juice

VEAL SWEETBREAD FLAVORED WITH NUTMEG

Green asparagus, peas and broad beans

or

CUTLET AND SADDLE OF LAMB FROM "PYRÉNÉES"

Spring vegetables with basil

WHIPPED BRIE FROM MEAUX

Flavoured with white truffle oil

and

SHAVED REGGIANO PARMESAN

With mostarda jam

CREAMED PINEAPPLE WITH COCONUT

Doughnuts served crispy

CHOCOLATE COOKIE SOUFFLÉ

Crunchy biscuit iced with pralines



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*W*ines pairing with the menu Dégustation

130 €

MUSCADET DE SEVRES ET MAINES « AMPHIBOLITE » 2004
M.Landron

RIESLING GRAND CRU SCHLOSSBERG 2002
M.Blank

CHATEAU FIEUZAL BLANC 2001
Pessac Léognan

GEVREY CHAMBERTIN -VIEILLES VIGNES- 2003
V. Geantet-Pansiot

CHÂTEAU LYNCH BAGES 1999
Pauillac

ROUSSETTE DE SAVOIE « MARESTEL » 2004
J. Perrier & Fils

SYDRE ARGELETTE 2002
E. Bordelet

GOURMANDISE
Domaine de Viranel

Déjeuner en liberté

75 €

Appetizer, fish or meat, dessert

Appetizers

FLOATING ISLAND WITH ORANGE CARAMEL
Garden peas cream and spring onions

FRICASSÉE OF MOREL MUSHROOMS
Yellow wine sauce

PRESSED TERRINE OF VEAL SWEETBREAD AND DUCK FOIE GRAS WITH FENNEL
Gravy juice jelly

LIGHT POTATOES AND NUTMEG CREAM
Roasted snails with herbs

Fish and Meat

SAUTÉED SEA SCALLOPS
Mashed cauliflower, parmesan cheese emulsion /WS/

FILLET OF RED MULLET UNDER GRILL
Stewed vegetables from the south and extracted juice flavoured with olive oil /WS/

CUTLET AND FILLET OF LAMB FROM PYRENEES
Eggplant “bayaldi” with crunchy onions

CONFIT OF VEAL KIDNEY FLAVORED WITH ROSEMARY
Broad bean fricassée

BREAST OF CHICKEN FROM “BRESSE” REGION
*Foie gras between skin and flesh,
turnips stuffed with morel mushrooms*

Desserts

CHOCOLATE COOKIE SOUFFLÉ
Light praline cream

CHEESE CAKE WITH ALMONDS
Flamed exotic fruits

VANILLA ICE CREAM IN A CRISPY CASE
Slightly sweetened wild strawberries