




LE LOUIS XV
OLIVIER DUCASSE
à l'HÔTEL de PARIS

 Gamberoni from San Remo, rock fish gelée, caviar	166
 Provence garden vegetables, tuber melanosporum	106
Ravioli with wood mushrooms, avocado and cabbage	98
Chilled shellfish and chickpeas, iodine-scented taste	114
Steamed green asparagus, ewe's curd and lemon condiment	94
Wheat bread and vegetables from our farmers, crushed sorrel	90
Baked locally-caught fish with fennel, saffron and citron	2,3 PERS 120 PP
Blue lobster, cime di rapa, baby turnips and pink peppers	132
Mediterranean bass and sea cucumbers, courgettes and watercress	136
Coastal turbot on its natural form, green peas, squids and nasturtium	134
Seared veal sweetbread, spiny artichokes	114
Duckling breast with citrus fruits, beetroots and puntarella	116
Milk-fed lamb in the fireplace, red leaf salad and small spelt	126
Guinea fowl from Les Landes over a wood fire, morels and tiny potatoes	124
For amateur :  U stocafi à la monégasque	42
Fresh and matured cheeses	30
JARDINS DE PROVENCE	240
GOURMET	360
Four half dishes selected by our chef, cheeses and dessert	
Rum baba, lightly whipped cream	36
 Warm honey soufflé, lemon granité	
Mango and passion fruits, lemongrass / coconut ice cream	
Tender rhubarb, foamy cottage cheese with Tahitian vanilla	
Soft cake made with chocolate from our Manufacture, cocoa / nib	
Raspberries from our region and lavender sorbet, tangy marmelade	

 Our classic dishes

In case of food allergies or intolerances, we invite you to ask our maître d'hôtel