



ALAIN DUCASSE
à l'Hotel de Paris

Spaghetti with girolle, pine needles and cones	88
Raw tomatoes, fresh almonds and redcurrants	74
 Gamberoni from San Remo, rock fish gelée, caviar	166
Minestrone vegetables and condiment, crushed basil	80
 Provence garden vegetables cooked with black truffle	106
Chilled melon broth, lemongrass / ginger and blue lobster	92
Roasted langoustines, small spelt, watercress and cordifole	138
Mediterranean bass with fennel, avocado and citrus from Menton	136
Baked locally-caught fish and sea cucumbers, coco beans, purslane	2,3 PERS 126 PP
Coastal turbot on its natural form, courgettes, squids and nasturtium	130
Duckling breast with peach, sesame and sorrel	120
Guinea fowl from les Landes, wild mushroom and potatoes	120
French beef over a wood fire, tender aubergine, radicchio leaf	2,3 PERS 146 PP
Lamb and romaine lettuce in the fireplace, artichokes, blackcurrant	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 Bergeron apricot soufflé, pistachio ice-cream	
Strawberries from Carros, delicate milk cheese and vanilla	
Burlat cherry from Villes-sur-Auzon, Espelette pepper ice-cream	
Raspberries from our region and lavender sorbet, tangy marmelade	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classic dishes

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