



ALAIN DUCASSE
à l'Hotel de Paris

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
Spaghetti with wild mushroom, pine needles and cones	88
Chilled melon broth, lemongrass / ginger and blue lobster	92
Mediterranean bass, focaccia, mint and lemon from Menton	136
Roasted langoustines, small spelt, watercress and cordifole	138
Baked locally-caught fish and sea cucumbers, coco beans, purslane	2,3 PERS 126 PP
Coastal turbot on its natural form, potatoes, shellfish and nasturtium	136
Lamb in the fireplace, courgettes, chickpeas	124
Duckling breast with peach, sesame and sorrel	120
Guinea fowl from les Landes spit-roasted, girolle, corn	120
French beef over a wood fire, tender aubergine, radicchio leaf	2,3 PERS 146 PP
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
Opaline peach, champagne ice cream and granité	
Strawberries from Carros, delicate milk cheese and vanilla	
Raspberries from our region and lavender sorbet, tangy marmelade	
Warm almonds and Bergeron apricot soufflé, lemon thyme ice cream	
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