




ALAIN DUCASSE
à l'Hotel de Paris

	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 cep mushroom, pine needles and cones	88
	Chilled langoustines with almond, pomegranate and ginger	126
	Cookpot of small spelt, red squash, wild mushroom, blackcurrant	90
	Blue lobster with cep, hibiscus flower and purslane	140
	Mediterranean bass and sea cucumber, aubergine, watercress	136
	Baked locally-caught fish with artichoke and toasted yeast, squid	2,3 PERS 126 PP
	Coastal turbot on its natural form, potatoes, shellfish and nasturtium	140
	Duckling breast with fig, sorrel and walnut	120
	Milk fed lamb in the fireplace, courgette, chickpeas	124
	Guinea fowl from les Landes spit-roasted, girolle, corn	120
	Farm rabbit over a wood fire, focaccia, olive and lemon from Menton	110
	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 Yuzu and hazelnut from Piedmont soufflé	
	Passe-Crassane pear two ways, chestnut ice cream	
	Caramelized apple and quince, cardamom and Calvados	
	Fig from Solliès, tangy marmelade, Maury wine granité and sorbet	
	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