



ALAIN DUCASSE
à l'Hotel de Paris

Minestrone vegetables and condiment, basil	80
 Gamberoni from San Remo, rock fish gelée, caviar	166
Simmered gobbo cardoon and wheat bread, spinach	86
 Provence garden vegetables cooked with black truffle	106
Chilled langoustines with almond, pomegranate and ginger	126
Spaghetti with spiny artichoke, toasted yeast and tartufi di Alba	176
Baked locally-caught fish with broccoletti, squid and nasturtium	2,3 PERS 126 PP
Seared scallops from Dieppe, potatoes, watercress, white truffle	196
Steamed blue lobster, cime di rapa, hibiscus flower and pink pepper	140
Mediterranean sea bass, red squash from Albenga, crushed mint, lemon	136
Duckling breast with fig, sorrel and walnut	120
Venison pie with juniper, pickled beetroot, persimmon	126
Milk-fed lamb over a woodfire, red leaves salad and tiny spelt	124
Guinea fowl from les Landes in the fireplace, girolle, chestnut and cordifole	120
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	
Mango and passion fruit, wild pepper sorbet, granité	
Caramelized apple and quince, cardamom and Calvados	
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