




LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

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|  Gamberoni from San Remo, rock fish gelée, caviar | 166 |
| Ravioli with wood mushrooms, avocado and cabbage | 98 |
|  Provence garden vegetables cooked with black truffle | 106 |
| Chilled langoustines, pistachio from Sicile, watercress | 134 |
| Steamed green asparagus, nasturtium / bottarga condiment | 96 |
| Wheat bread and vegetables from our farmers, crushed sorrel | 92 |
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| Mediterranean bass and sea cucumber with local citrus | 136 |
| Costal turbot on its natural form, green peas, shellfish and samphire | 138 |
| Blue lobster over a wood fire, broad beans, buckwheat and cime di rapa | 134 |
| Baked locally-caught fish with spiny artichoke, saffron and bitter salad | 2,3 PERS 130 PP |
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| Seared farm veal, broccoletti romano, pollen | 126 |
| Grilled pigeon breast, asparagus, myrtle and olive from Nice | 116 |
| Milk-fed lamb in the fireplace, red leaves salad and tiny spelt | 128 |
| Guinea fowl from les Landes, morels, potatoes with pine needles and cones | 128 |
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| For amateur :  U stocafi à la monégasque | 42 |
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| Fresh and matured cheeses | 34 |
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| JARDINS DE PROVENCE | 260 |
| GOURMET | 380 |
| Four half dishes selected by our chef, cheeses and dessert | |
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|  Rum baba, lightly whipped cream | 40 |
| Warm grapefruit soufflé and granité | |
| Mango and passion fruit, wild pepper sorbet | |
| Tender rhubarb, foamy cottage cheese with vanilla from Tahiti | |
| 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

Net prices in euro, taxes and service included