



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

HAZELNUT, PLUM, RED MULLET	135
La Roya hazelnut and plum with shiso oil, red mullet from our coasts in its natural way then charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	150
Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar Kristal	
FENNEL, PISTACHIO, BLUE CRAB	110
Barely-cooked fennel and achard, pistachio pralin, blue crab with coral, citron	
 GAMBERONE, SAFFRON, CAVIAR	195
Marinated gamberone from San Remo, delicate saffron rockfish gelée, gold caviar	
CEP, BASIL, CEDAR	105
Cep stew with oyster mushroom tapenade, cocoa nib, basil, purslane and cedar nut	
COCO BEAN, SEA LETTUCE, FISH	2 PERS 145
Coco bean from Lantosque valley, sea lettuce, 'minestrone' and shellfish, grilled locally-caught fish	
CARROT, PERUGINE, BLUE LOBSTER	150
Daniele's carrot, toum from the tops, verbena and perugine, lightly-smoked blue lobster	
SWEETCORN, OYSTER, SOLE	150
Sweetcorn, biquinho in vinegar, Mediterranean oyster and sole, head 'pil pil'	
RED SQUASH, BASELLA, FARM VEAL	155
Ligurian red squash, citrus and basella, 'grain de soie' veal with garum then seared	
GRAPE, AMARANTH, LAMB	150
Muscat grape, verjus, amaranth and cuttlefish, lamb from Quercy in the fireplace	
MANGETOUT, FIG TREE, PIGEON	145
Green bean and mangetout with fig wine, pigeon from la Ferme du Renard Rouge over a woodfire	

FOR CONNOISSEURS :
 U STOCAFI À LA MONÉGASQUE 95

DÉJEUNER RIVIERA 230
JARDIN / AGAPE 290 / 420

Menus inspired by the spirit of **Naturalness**.

We assert our freedom of inventing the new tastes of the Mediterranean.
We are committed to this cuisine that favours substance over effect.
Because the only effect that matters to us, is the emotion you will feel.

FRESH AND MATURED CHEESES	35
Toasted bread and yeast	
PINK POMELO, PEANUT, TIMUT PEPPER	45
Pink pomelo, finger lime and lemon from Menton, peanut ice cream, timut pepper	
 BABA, VANILLA, ORANGE	
Rum baba, vanilla and orange peel, half whipped Chantilly	
PEAR, MYRTLE, SMALL SPELT	
Abbé Fétel pear with myrtle berry and leaf, finger lime, small spelt praliné from Sainte-Jalle	
BOURJASSOTTE, HONEY, BEESWAX	
Bourjassotte noire from Nino Valerioti soufflé, Arbutus honey and beeswax foam	
CHOCOLATE, BUCKWHEAT, COCOA	
Chocolate from our Manufacture in Paris, crispy buckwheat and ice cream, cocoa bean	

 OUR CLASSICS

SHOULD YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR MAÎTRE D'HÔTEL.
NET PRICES IN EURO, TAXES AND SERVICE INCLUDED.

"Le Louis XV - Alain Ducasse à l'Hôtel de Paris"
is open for dinner from Tuesday to Saturday, from 7:30 p.m. to 9:15 p.m.
and for lunch on Friday and Saturday, from 12:15 p.m. until 1:30 p.m.
For further information,
please contact us
by e-mail at adhp@sbm.mc or at +377 98 06 88 64.