



LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

	CITRUS, HAZELNUT, RED MULLET Citrus, hazelnut with makrut lime leaf oil, red mullet from our coasts in its natural way and charred	135
	ARTICHOKE, SEA ANEMONE, CAVIAR Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	150
	RED SQUASH, BLACK LEMON, BROWN CRAB Ligurian red squash and seed praline, black lemon, brown crab	110
	GAMBERONE, SAFFRON, CAVIAR Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	195
	JERUSALEM ARTICHOKE, NASTURTIUM, BLACK TRUFFLE Simmered Jerusalem artichoke stew, cocoa nib, nasturtium, black truffle and cedar nut	105
	COCO BEAN, WATERCRESS, FISH Coco bean from Lantosque, watercress, shellfish and vesiga, grilled locally-caught fish	2 PERS 145
	TREVISO, POMEGRANATE, BLUE LOBSTER Treviso from Daniele Anfosso, pomegranate, coral and marigold, lightly-smoked blue lobster	150
	AVOCADO, SEA CUCUMBER, JOHN DORY Avocado, sea cucumber with persillade, confit Mediterranean John Dory and heads 'pil pil'	150
	BROCCOLETTI, OLIVE, FARM VEAL Wild broccoletti and caillette olive extraction, 'grain de soie' veal with garum then seared	155
	GREEN MANDARIN, SWISS CHARD, LAMB Green mandarin from Villefranche-sur-Mer, swiss chard and murex, lamb in the fireplace	150
	TURNIP, SLOE, PIGEON Turnip, wild sloe and whisky, pigeon from la Ferme du Renard Rouge over a woodfire	145

FOR CONNOISSEURS :

 U STOCAFÌ À LA MONÉGASQUE 95  
RAVIOLLO, CIME DI RAPA, TUBER MELANOSPORUM 145

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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 feel.

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	MATURED CHEESES Toasted bread and yeast	35
	PEAR, COFFEE, ALMOND Abbé Fétel on the embers, coffee ice-cream, star anise powder and almond from la Roya	45
	BABA, VANILLA, ORANGE Rum baba, vanilla and orange peel, half whipped Chantilly	
	APPLE, QUINCE, ROSEHIP Apple, Kampot pepper, quince from Gisèle Taxil baked and rosehip pulp	
	CHESTNUT, LEMON, CITRON Chestnut from Lucéram soufflé and ice cream, lemon foam, citron	
	CHOCOLATE, BUCKWHEAT, CACAO Chocolate from our Manufacture in Paris, chili, buckwheat and cacao bean granité	

 OUR CLASSICS DISHES

IN CASE OF FOOD ALLERGIES OR INTOLERANCE, WE INVITE YOU TO CONSULT 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. until 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 at +377 98 06 88 64  
or by email at [adhp@sbm.mc](mailto:adhp@sbm.mc).