



LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

|                                                                                                              |            |
|--------------------------------------------------------------------------------------------------------------|------------|
| ALMOND, PLUM, RED MULLET                                                                                     | 135        |
| La Roya almond 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                          |            |
| COURGETTE, POLLEN, CUTTLEFISH                                                                                | 110        |
| Barely-cooked courgette from Nice, ginger miso, pollen and cuttlefish                                        |            |
|  GAMBERONE, SAFFRON, CAVIAR | 195        |
| Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar                             |            |
| AUBERGINE, BASIL, CEDAR                                                                                      | 105        |
| Aubergine stew, 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        |            |
| GLASSWORT, FENNEL, BLUE LOBSTER                                                                              | 150        |
| Glasswort, fennel and blackcurrant bud, lightly-smoked blue lobster                                          |            |
| AMARANTH, OYSTER, SOLE                                                                                       | 150        |
| Amaranth, red orache, panzanella, Mediterranean oyster and sole, head 'pil pil'                              |            |
| TOMATO, MARJORAM, MILK-FED VEAL                                                                              | 155        |
| Risso sisters' cœur de bœuf tomato, marjoram and anchovy, 'grain de soie' veal with garum then seared        |            |
| BELL PEPPER, SEA CUCUMBER, LAMB                                                                              | 150        |
| Bell pepper, samphire and sea cucumber, lamb from Quercy in the fireplace                                    |            |
| TURNIP, ERLDERFLOWER, 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 feel.

|                                                                                                           |    |
|-----------------------------------------------------------------------------------------------------------|----|
| FRESH AND MATURED CHEESES                                                                                 | 35 |
| Toasted bread and yeast                                                                                   |    |
| RASPBERRY, RICE, MARIGOLD                                                                                 | 45 |
| Raspberry from the hinterland, tangy marmelade, creamy Camargue rice and marigold                         |    |
|  BABA, VANILLA, ORANGE |    |
| Rum baba, vanilla and orange peel, half whipped Chantilly                                                 |    |
| PEACH, RICOTTA, FENNEL FLOWER                                                                             |    |
| Rostead peach, finger lime, ricotta di bufala and fennel flower ice cream                                 |    |
| 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 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. 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](mailto:adhp@sbm.mc) or at +377 98 06 88 64.**