LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

AVOCADO, BERGAMOT, RED MULLET — 135
Hinterland avocado, fresh hazelnut and bergamot, 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'

SQUASH, BASELLA, FARM VEAL — 155
Ligurian 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

RED ONION, POMEGRANATE, PIGEON — 145
Tropea red onion, mugwort, pomegranate and cornelian cherry pulp, pigeon breast 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

SLOE, APPLE, PIALOUSSE
Warm soufflé of Lagrand sloe, confit apple, cider balsamic and Pialousse liqueur 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. to 1:30 p.m.

For further information,
please contact us
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