



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

CITRUS, HAZELNUT, RED MULLET Citrus, hazelnut with makrut lime 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
GREEN ASPARAGUS, FIG LEAF, CUTTLEFISH Green asparagus from Domaine de Roques-Hautes, fig leaf, black lemon and cuttlefish	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
AGRETTI, FENNEL, BLUE LOBSTER Agretti, fennel and blackcurrant bud, lightly-smoked blue lobster	150
WHITE ASPARAGUS, BERGAMOT, JOHN DORY Barely-cooked white asparagus and chinotto, confit Mediterranean John Dory, head 'pil pil'	150
SWISS CHARD, CAPER, FARM VEAL Swiss chard achard, caper and olive, 'grain de soie' veal with garum then seared	155
GREEN PEA, SAMPHIRE, LAMB Green pea bulgur, samphire and murex, lamb from Quercy 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 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 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 with cider vinegar, quince from Gisèle Taxil baked and rosehip pulp	
RHUBARB, KAMPOT PEPPER, SAUTERNES Rhubarb soufflé, Kampot pepper and Sauternes foam	
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. 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
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