




LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

CITRUS, HAZELNUT, RED MULLET	135
Citrus, hazelnut with combava oil, red mullet from our coasts in its natural way and charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	150
Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	
GREEN ASPARAGUS, FIG LEAF, CUTTLEFISH	110
Green asparagus from Domaine de Roques-Hautes, fig leaf, black lemon and cuttlefish	
 GAMBERONE, SAFFRON, CAVIAR	195
Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	
JERUSALEM ARTICHOKE, NASTURTIUM, BLACK TRUFFLE	105
Jerusalem artichoke stew, cocoa nib, nasturtium, black truffle and cedar nut	
COCO BEAN, WATERCRESS, FISH	2 PERS 145
Coco bean from Lantosque valley, watercress, shellfish and vesiga, grilled locally-caught fish	
AGRETTI, FENNEL, BLUE LOBSTER	150
Agretti, fennel and blackcurrant bud, lightly-smoked blue lobster	
WHITE ASPARAGUS, BERGAMOT, JOHN DORY	150
Barely-cooked white asparagus and bergamot, confit Mediterranean John Dory, head 'pil pil'	
SWISS CHARD, CAPER, FARM VEAL	155
Swiss chard achard, caper and olive, 'grain de soie' veal with garum then seared	
GREEN PEA, SAMPHIRE, LAMB	150
Green pea bulgur, samphire and murex, lamb from Quercy in the fireplace	
TURNIP, SLOE, PIGEON	145
Turnip, wild sloe and whisky, 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

PEAR, COFFEE, ALMOND 45
Abbé Fétel on the embers, coffee ice cream, star anise powder and almond from la Roya

 BABA, VANILLA, ORANGE
Rum baba, vanilla and orange peel, half whipped Chantilly

APPLE, QUINCE, ROSEHIP
Apple with cider vinegar, roasted quince from Gisèle Taxil and rosehip pulp

RHUBARB, KAMPOT PEPPER, SAUTERNES
Rhubarb soufflé, Kampot pepper and Sauternes foam

CHOCOLATE, BUCKWHEAT, COCOA
Chocolate from our Manufacture in Paris, bird's eye chili, buckwheat and cocoa 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
by e-mail at adhp@sbm.mc or at +377 98 06 88 64.