




**LE LOUIS XV**  
**ALAIN DUCASSE**  
*à l'HÔTEL de PARIS*

ALMOND, CHERRY, RED MULLET La Roya almond, Burlat cherry, 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
MOREL, NASTURTIUM, CEDAR Morel mushroom stew, cocoa nib, carrot, nasturtium and cedar nut	105
COCO BEAN, WATERCRESS, FISH Coco bean from Lantosque valley, 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 bergamot, 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, MUREX, LAMB Green pea bulgur, samphire and murex, lamb from Quercy in the fireplace	150
TURNIP, ERLDERFLOWER, PIGEON Turnip, elderflower and whisky, pigeon from la Ferme du Renard Rouge over a woodfire	145

**FOR CONNOISSEURS :**

 **U STOCAFÌ 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
RASPBERRY, RICE, MARIGOLD Raspberry from the hinterland, tangy marmalade, creamy Camargue rice and marigold	45
 BABA, VANILLA, ORANGE Rum baba, vanilla and orange peel, half whipped Chantilly	
STRAWBERRY, STRACCIATELLA, SAMPHIRE Strawberry from Carros, stracciatella, pickled samphire and granité	
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	

 **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.**