



**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

MOREL, NASTURTIUM, CEDAR 105  
Morel mushroom stew, cocoa nib, carrot, nasturtium 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, MUREX, 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

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.**