

QLQIN DUCQSSE

à l'HÔTEL de PARIS

NUMBER HAZELNIHT DED MUHLET

| QUINCE, HAZELNUT, RED MULLET Quince kombucha, hazelnut with shiso oil, red mullet from our coasts in its natural way and charred | t | 135 |
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| ARTICHOKE, SEA ANEMONE, CAVIAR Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar | | 150 |
| RED SQUASH, BLACK LEMON, BROWN CRAB Ligurian red squash and seed praline, black lemon, brown crab | | 110 |
| SAMBERONE, SAFFRON, CAVIAR Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar | | 195 |
| CEP, BASIL, BLACK GARLIC Roasted then simmered cep stew, basil, purslane and cedar nut | | 105 |
| BLACK RICE, COLLAGEN, FISH Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish | 2 PERS | 145 |
| TREVISO, POMEGRANATE, BLUE LOBSTER Treviso from Daniele Anfosso, pomegranate, coral and marigold, lightly-smoked blue lobster | | 150 |
| AVOCADO, SEA CUCUMBER, JOHN DORY Avocado, sea cucumber with persillade and confit Mediterranean John Dory, heads 'pil pil' | | 150 |
| BROCCOLETTI, OLIVE, FARM VEAL Wild broccoletti and caillette olive extraction, 'grain de soie' veal with garum then seared | | 155 |
| GREEN MANDARIN, SWISS CHARD, LAMB Green mandarin from Villefranche-sur-Mer, swiss chard and murex, lamb in the fireplace | | 150 |
| TURNIP, SLOE, PIGEON Turnip, wild sloe and whisky, pigeon from la Ferme du Renard Rouge over a woodfire | | 145 |
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${\tt FOR} \ {\tt CONNOISSEURS}:$

U STOCAFI À LA MONÉGASQUE 95 CIME DI RAPA, ANCHOVY, TARTUFI D'ALBA 180

> DÉJEUNER RIVIERA JARDIN / AGAPE

290 / 420

230

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.

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, CITRUS

Rum baba, vanilla and citrus peel, half whipped Chantilly

APPLE, QUINCE, ROSEHIP

Apple, Kampot pepper, quince from Gisèle Taxil baked and as ice cream, rosehip pulp

GRAPE, WALNUT, VIN JAUNE

Chasselas de Moissac soufllé, verjuice, walnut and vin jaune

CHOCOLATE, BUCKWHEAT, NIB

Chocolate from our Manufacture in Paris, buckwheat, chilli and cocoa nib

COUR 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 since 7.30 p.m. until 9.15 p.m. and for lunch on Friday and Saturday since 12.15 p.m. until 1.30 p.m.

For further information, please contact us at +377 98 06 88 64 or by email at adhp@sbm.mc.