



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

ALMOND, CHERRY, RED MULLET 135
La Roya almond, Burlat cherry, 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

COURGETTE, POLLEN, CUTTLEFISH 110
Barely-cooked courgette from Nice, ginger miso, pollen 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
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

BELL PEPPER, SEA CUCUMBER, LAMB 150
Bell pepper, samphire and sea cucumber, lamb from Quercy in the fireplace

TURNIP, ERLDERFLOWER, PIGEON 145
Turnip, elderflower 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

RASPBERRY, RICE, MARIGOLD 45
Raspberry from the hinterland, tangy marmalade, creamy Camargue rice and marigold

 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
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