



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

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| CITRUS, HAZELNUT, RED MULLET Citrus, hazelnut with makrut lime leaf oil, 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 |
| RED SQUASH, BLACK LEMON, BROWN CRAB Ligurian red squash and seed praline, black lemon, brown crab | 110 |
|  GAMBERONE, SAFFRON, CAVIAR Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar | 195 |
| JERUSALEM ARTICHOKE, NASTURTIUM, BLACK TRUFFLE Simmered Jerusalem artichoke stew, cocoa nib, nasturtium, black truffle and cedar nut | 105 |
| COCO BEAN, WATERCRESS, FISH Coco bean from Lantosque, watercress, 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 |
| WHITE ASPARAGUS, BERGAMOT, JOHN DORY Barely-cooked white asparagus and chinotto, confit Mediterranean John Dory, head '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 |

FOR CONNOISSEURS :

 U STOCAFÌ À LA MONÉGASQUE 95
RAVIOLLO, CIME DI RAPA, TUBER MELANOSPORUM 145

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.

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| 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, ORANGE Rum baba, vanilla and orange peel, half whipped Chantilly | |
| APPLE, QUINCE, ROSEHIP Apple, Kampot pepper, quince from Gisèle Taxil baked and rosehip pulp | |
| CHESTNUT, LEMON, CITRON Chestnut from Lucéram soufflé and ice cream, lemon foam, citron | |
| CHOCOLATE, BUCKWHEAT, CACAO Chocolate from our Manufacture in Paris, chili, buckwheat and cacao 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. until 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 at +377 98 06 88 64
or by email at adh@sbm.mc.