



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

 Gamberoni from San Remo, rock fish gelée, caviar	170
Minestrone vegetables and condiment, crushed basil	85
 Provence garden vegetables cooked with black truffle	105
Chilled melon broth, lemongrass / ginger and blue lobster	95
Casareccia with wild mushrooms, nasturtium and pine cone	90
Langouste over a wood fire, courgette, rhubarb	155
Mediterranean bass and sea cucumber, focaccia, tomato, purslane	135
Baked locally-caught fish with spiny artichokes, saffron and bitter salad	2,3 PERS 130 PP
Lamb and red leaves salad in the fireplace, small spelt	125
French beef, tender aubergine, radicchio, blackcurrant	2,3 PERS 150 PP
Guinea fowl from les Landes with girolle, potato and cordifole	130
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
<b>JARDINS DE PROVENCE</b>	260
<b>GOURMET</b>	380
Four half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped cream	40
Strawberry from Carros, delicate milk cheese and vanilla	
Burlat cherry from Villes-sur-Auzon, Espelette pepper ice-cream	
Warm almond and Bergeron apricot soufflé, lemon thyme ice-cream	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classics dishes

In case of food allergies or intolerance, we invite you to ask our maître d'hôtel

Net prices, taxes and service included