



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

	ALMOND, CHERRY, RED MULLET La Roya almond, cherry, pine, red mullet from our coasts in it natural way and charred	135
	ARTICHOKE, SEA ANEMONE, CAVIAR Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	145
	TOMATO, GOOSEFOOT, GERANIUM Risso sisters 'coeur de boeuf', goosefoot, red orach, geranium and cuttlefish	105
	GAMBERONE, SAFFRON, CAVIAR Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	195
	AUBERGINE, BASIL, BLACK GARLIC Roasted and simmered aubergine stew, basil, purslane and cedar bud	95
	BLACK RICE, COLLAGEN, FISH Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish	2 PERS 130
	GREEN BEAN, NECTARINE, BLUE LOBSTER Green bean, nectarine and rose, coral toum, lightly-smoked blue lobster	150
	SWISS CHARD, 'CAPONATA', JOHN DORY Swiss chard, bell pepper and black olive, sea cucumber, confit Mediterranean John Dory, heads 'pil pil'	145
	FENNEL, FIG, FARM VEAL Fennel 'achard', green fig miso, 'grain de soie' veal with garum then seared	145
	COURGETTE, SAMPHIRE, LAMB Courgette from Nice, samphire and caper leaf, lamb from Quercy in the fireplace	140
	TURNIP, ELDERFLOWER, PIGEON Turnip, elderflower and amaranth, pigeon from la Ferme du Renard Rouge over a woodfire	130

FOR AMATEUR :



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	FRESH AND MATURED CHEESES Toasted bread and yeast	35
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	DÉJEUNER RIVIERA Menu, one starter, one fish or one meat, cheeses and dessert	230
	JARDIN Vegetal menu, four half dishes selected by our chef, cheeses and dessert	290
	AGAPE Menu, four half dishes selected by our chef, cheeses and dessert	420
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	RASPBERRY, ARAGULA, SESAME Raspberry from the hinterland, aragula, black sesame as praline and white as ice cream	45
	BABA, VANILLA, CITRUS Rum baba, vanilla and citrus peel, half whipped Chantilly	
	STRAWBERRY, HONEY, AGASTACHE Strawberry from Carros with beeswax, agastache, arbutus honey and pollen	
	BURLAT, LEMON, SHISO Burlat and Morello cherry soufflé, kernel burst, lemon marmalade, green shiso ice cream	
	CHOCOLATE, BUCKWHEAT, NIB Chocolate from our Manufacture in Paris, buckwheat, chili and cocoa nib	



OUR CLASSICS DISHES

IN CASE OF FOOD ALLERGIES OR INTOLERANCE, WE INVITE YOU TO ASK OUR MAÎTRE D'HÔTEL.
NET PRICES IN EURO, TAXES AND SERVICE INCLUDED.

"Le Louis XV - Alain Ducasse à l'Hôtel de Paris"
is opened 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 informations,
please contact us at +377 98 06 88 64
or by email at adhpsbm.mc.