





LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

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

FOR AMATEUR :



U STOCAFI À LA MONÉGASQUE 95

FRESH AND MATURED CHEESES	35
Toasted bread and yeast	
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DÉJEUNER RIVIERA	230
Menu, one starter, one fish or one meat, cheeses and dessert	
JARDIN	290
Vegetal menu, four half dishes selected by our chef, cheeses and dessert	
AGAPE	420
Menu, four half dishes selected by our chef, cheeses and dessert	
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RASPBERRY, ARAGULA, SESAME	45
Raspberry from the hinterland, aragula, black sesame as praline and white as ice cream	
 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 adhp@sbm.mc.