




LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

	AVOCADO, SHELLFISH, RED MULLET	135
	Avocado from Albert Luciano, hazelnut, shellfish and fish from our coasts in their natural way then charred	
	ARTICHOKE, SEA ANEMONE, CAVIAR	145
	Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	
	RADICCHIO, ROSE HIP, BLACK TRUFFLE	105
	Daniele raw with garum and just cooked radicchio, rose hip pulp, bitter salad wine with black truffle	
	GAMBERONI, SAFFRON, CAVIAR	195
	Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	
	JERUSALEM ARTICHOKE, BLACK SALSIFY, SORREL	95
	Torrefied then simmered Jerusalem artichoke and black salsify, sorrel, trumpet mushroom, cedar bud	
	SEAWEED, CUTTLEFISH, FISH	2 PERS 130
	Borage, samphire and sea lettuce, 'soba', grilled locally-caught fish	
	BEETROOT, JUNIPER, LOBSTER	150
	Beetroot and juniper on the embers, gin vinegar, lightly smoked blue lobster	
	SPINACH, LIMEQUAT, SEA BASS	145
	Treviso, spinach and citrus in salt, confit Mediterranean sea bass, red wine heads 'pil pil'	
	NASTURTIUM, RED SQUASH, FARM VEAL	145
	Red squash from Albenga, girolle mushroom and nasturtium, seared 'grain de soie' veal	
	BROCOLETTI, BOTTARGA, LAMB	140
	Brocoletti, cime di rapa, green mandarin and bottarga, milk-fed lamb from Pyrénées in the fireplace	
	SLOE, ONION, PIGEON	130
	Sloe and Artemisia shoot, Tropea red onion, pigeon from la Ferme du Renard over a woodfire	


FOR AMATEUR :

BLACK TRUFFLE 60



U STOCAFI À LA MONÉGASQUE 95

DANDELION, ANCHOVY, BLACK TRUFFLE 145

	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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	PEAR, CHESTNUT, PINE	45
	Roasted 'Abbé Fettel' pear, Tinée Valley chestnut, pine bud	
	BABA, VANILLA, CITRUS	
	Rum baba, vanilla and citrus peel, half whipped Chantilly	
	CITRON, BERGAMOT, POMELO	
	Citron and grapefruit from Menton, 'citron caviar', bergamot & Franck Chevrier black pepper foam	
	SWEET POTATO, YUZU, PRALINE	
	Purple sweet potato as soufflé and crispy, 'Tonda Gentile' praline, yuzu 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@sbm.mc.