






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, gold caviar	
VEGETABLE, ROSEHIP, QUINCE	105
Root vegetable just cooked, rosehip and quince, kale leaf, tuber melanosporum	
 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, fish skin soba, grilled locally-caught fish	
BEETROOT, JUNIPER, LOBSTER	150
Beetroot and juniper on the embers, gin vinegar, lightly smoked blue lobster	
GRAPE, GOOSEFOOT, SEA BASS	145
Goosefoot leaf and yarrow flower, confit Mediterranean sea bass, red wine head '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
Pink Menton onion, sloe and Artemisia shoot, pigeon from la Ferme du Renard Rouge over a woodfire	

FOR AMATEUR :

TARTUFI DI ALBA 90
 **U STOCAFI À LA MONÉGASQUE 95**
DANDELION, ANCHOVY, TARTUFI DI ALBA 175

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.