




LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

We assert our freedom of inventing the new tastes of the Mediterranean.
We are faithful to this terroir, its produce and its producers.

We are equally inspired by the spirit of **Naturalness**, our culinary philosophy.

It expresses in many different manners. From the ageless technique of grilling a whole fish or a piece of meat on an open fire until the long and complex preparations which exalt the flavour of the produce.

We are committed to this cuisine that favours substance over effect.
Because the only effect that matters to us is the emotion you feel.

ALMOND, CHERRY, RED MULLET	135
La Roya almond, cherry in beeswax, red mullet from our coasts in its natural way and charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	145
Purple artichoke 'alla giudea' and seaweed, Olivier Bardoux sea anemone, burrata, caviar	
VEGETABLES, BLACKCURRANT, BOTTARGA	90
Vegetables and 'bean', red berry miso, redcurrant, bottarga	
 GAMBERONI, SAFFRON, CAVIAR	195
Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	
AUBERGINE, BASIL, BLACK GARLIC	105
Toasted and simmered aubergine, basil, purslane and cedar bud	
CHICKPEA, FISH, COLLAGEN	2 PERS 130
Chickpea from Gisèle Taxil with collagen, squid and salted bitter orange, grilled locally-caught fish	
TOMATO, GERANIUM, LOBSTER	150
Risso sisters 'coeur de boeuf' tomato, beadlet anemone and rose geranium, lightly smoked blue lobster	
COURGETTE, SAMPHIRE, JOHN DORY	145
Sea cucumber, sunflower, confit Mediterranean John Dory and head 'pil pil'	
SWISS CHARD, FIG, FARM VEAL	145
Swiss chard 'achard', fig, girolle mushroom, seared 'grain de soie' veal	
CAPER, RAZOR CLAM, LAMB	140
Fennel, caper and razor clam just cooked, lamb from Quercy in the fireplace	
PLUM, ONION, PIGEON	130
Pink Menton onion and Artemisia, pigeon from la Ferme du Renard Rouge over a woodfire	

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 95

FRESH & MATURED CHEESES	35
Toasted bread and yeast	

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	

RASPBERRY, ELDERBERRY, GRANITÉ	45
Raspberry from the hinterlands, powder and elderberry wine granité	

 BABA, VANILLA, CITRUS	
Rum baba, vanilla and citrus peel, half whipped Chantilly	

PEACH, SHISO, HAZELNUT	
Roasted yellow peach and white as pickles, hazelnut from Piedmont, 'citron caviar', green shiso	

APRICOT, KERNEL, MARIGOLD	
Bergeron apricot on the embers and soufflé, roasted kernel, marigold	

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.