




**LE LOUIS XV**  
**ALAIN DUCASSE**  
*à l'HÔTEL de PARIS*

AVOCADO, SHELLFISH, RED MULLET Avocado from Albert Luciano, hazelnut, shellfish and fish from our coasts in their natural way and charred	135
ARTICHOKE, SEA ANEMONE, CAVIAR Artichoke from Provence 'alla giudea' and seaweed, Olivier Bardoux sea anemone, burrata, caviar	145
BLACK SALSIFY, CORNELIAN CHERRY, BITTER SALAD Chicory, radicchio and treviso salad with garum, black salsify, mugwort, cornelian cherry from Lazer	90
 GAMBERONI, SAFFRON, CAVIAR Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	195
CARDOON, TRUMPET MUSHROOM, BASIL Torrefied then simmered cardoon and trumpet mushroom, basil, purslane, cedar bud	105
CHICKPEA, FISH, COLLAGEN Chickpea from Gisèle Taxil with collagen, squid and salted bitter orange, grilled locally-caught fish	2 PERS 130
SWEETCORN, SAMPHIRE, LOBSTER Biquinho from Jardin des Antipodes, samphire and silene, lightly smoked blue lobster	150
GRAPE, GOOSEFOOT, SEA BASS Goosefoot shoot and yarrow flower, confit Mediterranean sea bass, red wine head 'pil pil'	145
NASTURTIUM, RED SQUASH, FARM VEAL Red squash from Albenga, girolle mushroom and nasturtium, seared 'grain de soie' veal	145
BROCOLETTI, BOTTARGA, LAMB Brocoletti, cime di rapa, green mandarin and bottarga, milk-fed lamb from Pyrénées in the fireplace	140
PLUM, ONION, PIGEON Pink Menton onion and Artemisia, pigeon from la Ferme du Renard Rouge over a woodfire	130


**FOR AMATEUR :**

**TARTUFI DI ALBA 90**



**U STOCAFÌ À LA MONÉGASQUE 95**

**DANDELION, ANCHOVY, TARTUFI DI ALBA 175**

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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PEAR, CHESTNUT, PINE Roasted 'Abbé Fettel' pear, Tinée Valley chestnut, pine bud	45
 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 [adh@sbm.mc](mailto:adh@sbm.mc).**