

GLGIN DUCGSSE

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
SAMBERONI, 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	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 STOCAFI À LA MONÉGASQUE 95 DANDELION, ANCHOVY, TARTUFI DI ALBA 175

MATURED CHEESES Toasted bread and yeast	35
DÉJEUNER RIVIERA	220
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
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

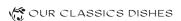
Citron and grapefruit from Menton, 'citron caviar', bergamot & Franck Chevrier black pepper foam

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



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.