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 it natural way and charred

ARTICHOKE, SEA ANEMONE, CAVIAR — 145
Spiny artichoke 'alla giudea' and seaweed, Olivier Bardoux sea anemone, burrata, caviar

VEGETABLES, NETTLE, PISTACHIO — 90
Spring vegetables, cime di rapa, pistachio, arugula and nettle 'mole'

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

SMALL SPELT, FISH, COLLAGEN — 2 PERS — 130
Small spelt from Gisèle Taxil 'socarrat' with mussel juice and collagen, 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, CLAM, LAMB — 140
Fennel, caper and clam just cooked, lamb from Quercy in the fireplace

RADISH, SORREL, PIGEON — 130
Radish, sorrel and turnip, pigeon from la Ferme du Renard Rouge over a woodfire

FOR AMATEUR : U STOCAFI À LA MONÉGASQUE 65

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

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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

STRAWBERRY, FENNEL, WILD PEPPER
Strawberry from Carros, fennel seed and flower, wild pepper ice cream

COFFEE, LEMON, CARDAMOM
Coffee soufflé, smashed Tonda Gentile, lemon from Menton and green cardamom 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.