

GLGIN DUCGSSE

à l'HÔTEL de PARIS

ALMOND, CHERRY, RED MULLET La Roya almond, cherry, pine, red mullet from our coasts in it natural way and charred	135
ARTICHOKE, SEA ANEMONE, CAVIAR Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	145
TOMATO, GOOSEFOOT, GERANIUM Risso sisters 'coeur de boeuf', goosefoot, red orach, geranium and cuttlefish	105
GAMBERONE, SAFFRON, CAVIAR Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	195
AUBERGINE, BASIL, BLACK GARLIC Roasted and simmered aubergine stew, basil, purslane and cedar bud	95
BLACK RICE, COLLAGEN, FISH Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish	130
GREEN BEAN, NECTARINE, BLUE LOBSTER Green bean, nectarine and rose, coral toum, lightly-smoked blue lobster	150
SWISS CHARD, 'CAPONATA', JOHN DORY Swiss chard, bell pepper and black olive, sea cucumber, confit Mediterranean John Dory, heads 'pil pil'	145
FENNEL, FIG, FARM VEAL Fennel 'achard', green fig miso, 'grain de soie' veal with garum then seared	145
COURGETTE, SAMPHIRE, LAMB Courgette from Nice, samphire and caper leaf, lamb from Quercy in the fireplace	140
TURNIP, ELDERFLOWER, PIGEON Turnip, elderflower and amaranth, pigeon from la Ferme du Renard Rouge over a woodfire	130

FOR AMATEUR :



DÉJEUNER RIVIERA JARDIN / AGAPE

230

290 / 420

Menus inspired by the spirit of Naturalness.

We assert our freedom of inventing the new tastes of the Mediterranean. We are committed to this cuisine that favours substance over effect.

Because the only effect that matters to us is the emotion you feel.

FRESH AND MATURED CHEESES Toasted bread and yeast

35

RASPBERRY, ARAGULA, SESAME

Raspberry from the hinterland, aragula, black sesame as praline and white as ice cream

45

BABA, VANILLA, CITRUS

Rum baba, vanilla and citrus peel, half whipped Chantilly

STRAWBERRY, HONEY, AGASTACHE

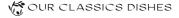
Strawberry from Carros with beeswax, agastache, arbutus honey and pollen

BURLAT, LEMON, SHISO

Burlat and Morello cherry soufflé, kernel burst, lemon marmalade, green shiso 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.