



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 »

ASPARAGUS, KIWI, RED MULLET	135
White asparagus, kiwi, lemon leaves, 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
Sautéed spring vegetables, cime di rapa, toasted pistachio and nettle 'mole'	
 GAMBERONI, SAFFRON, CAVIAR	195
Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	
MUSHROOM, WILD GARLIC, POTATO	105
Stew oyster mushroom, potato, pine and cedar bud	
SMALL SPELT, FISH, COLLAGEN	2 PERS 130
Small spelt from Gisèle Taxil 'socarrat', fennel flower, grilled locally-caught fish and mussel	
GREEN PEA, SEA FIG, LOBSTER	150
Green pea and marigold, raw sea fig, lightly smoked blue lobster	
ASPARAGUS, NASTURTIUM, JOHN DORY	145
Green asparagus, sea cucumber, confit Mediterranean John Dory and head 'pil pil'	
DANDELION, MOREL MUSHROOM, FARM VEAL	145
Grilled dandelion, morel mushroom and caper, seared farm veal	
SWISS CHARD, CUTTLEFISH, MILK-FED LAMB	140
Cuttlefish and Swiss chard, taggiasca olive, milk-fed lamb from Pyrénées in the fireplace	
RADISH, ELDERBERRY, PIGEON	130
Radish with elderberry vinegar, 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	

RHUBARB, LIQUORICE, GREEN ANISE	45
Roasted rhubarb, liquorice pralin and powder, green anise	

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

GRAPEFRUIT, BITTER ORANGE, BERGAMOT	
Grapefruit and bitter orange, bergamot zest, Nicolas Lanteri pink 'citron caviar'	

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

CHOCOLATE, BUCKWHEAT, NIBS	
Chocolate from our Manufacture in Paris, buckwheat and cocoa nib granité	

 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.