





LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

AVOCADO, SHELLFISH, RED MULLET	135
Avocado from Albert Luciano, hazelnut, shellfish and fish from our coasts in their natural way then charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	145
Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	
WHITE ASPARAGUS, CHINOTTO, NASTURTIIUM	105
White asparagus barely-cooked and as chutney, chinotto from Daniele, nasturtium pesto	
 GAMBERONE, SAFFRON, CAVIAR	195
Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	
MOREL MUSHROOM, SORREL, CEDAR	95
Morel and oyster mushrooms stew, sorrel, mallow flower, cedar bud	
SEAWEEED, CUTTLEFISH, FISH	2 PERS 130
Borage, samphire and sea lettuce, grilled locally-caught fish, 'soba'	
POTATO, GERANIUM, BLUE LOBSTER	150
Potato with ginger and geranium vinegar, lightly-smoked blue lobster	
GREEN ASPARAGUS, CAPER, JOHN DORY	145
Green asparagus, caper and razor clam from Camargue, confit Mediterranean John Dory, heads 'pil pil'	
SWISS CHARD, FIG, FARM VEAL	145
Swiss chard 'achard', fig, girolle mushroom, seared 'grain de soie' veal	
GARDEN PEA, SAMPHIRE, LAMB	140
Garden pea, samphire and sea cucumber 'persillade', milk-lamb from Les Pyrénées in the fireplace	
SLOE, ONION, PIGEON	130
Sloe and Artemisia shoot, Tropea red onion, pigeon from la Ferme du Renard over a woodfire	

FOR AMATEUR :



U STOCAFI À LA MONÉGASQUE 95

FRESH AND MATURED CHEESES	35
Toasted bread and yeast	
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DÉJEUNER RIVIERA	230
Menu, one starter, one fish or one meat, cheeses and dessert	
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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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	
BUDDHA HAND, LEMON, PEANUT	
Buddha hand from Menton, blood orange, Philippe Verdier-Matayron lemon and peanut	
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 [adhp@sbm.mc](mailto:adhp@sbm.mc).**