

GLGIN DUCGSSE

à l'HÔTEL de PARIS

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

${\tt FOR\ AMATEUR}:$ U STOCAFI À LA MONÉGASQUE 95

FRESH AND MATURED CHEESES Toasted bread and yeast	35
DÉJEUNER RIVIERA 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 Roasted 'Abbé Fettel' pear, Tinée Valley chestnut, pine bud	45



BABA, VANILLA, CITRUS

Rum baba, vanilla and citrus peel, half whipped Chantilly

BUDDHA HAND, LEMON, PEANUT

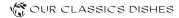
Buddha hand from Menton, blood orange, Philippe Verdier-Matayron lemon and peanut

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



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.