

à l'HÔTEL de PARIS

ALMOND, CHERRY, RED MULLET La Roya almond, cherry in beeswax, 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
WHITE ASPARAGUS, CHINOTTO, NASTURTIUM White asparagus barely-cooked and as chutney, chinotto from Daniele, nasturtium pesto	105
GAMBERONE, 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
BLACK RICE, COLLAGEN, FISH Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish	rs 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', 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 : 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
·····	
RHUBARB, CARDAMOM, MARIGOLD Rhubarb poached in its own juice then roasted, black cardamom and marigold powder	45



BABA, VANILLA, CITRUS

Rum baba, vanilla and citrus peel, half whipped Chantilly

STRAWBERRY, HONEY, AGASTACHE

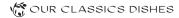
Strawberry from Carros with beeswax, agastache, arbutus honey and pollen

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.