





LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

ALMOND, CHERRY, RED MULLET	135
La Roya almond, cherry in beeswax, red mullet from our coasts in it natural way and 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	
BLACK RICE, COLLAGEN, FISH	130
Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish	
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', lamb from Quercy in the fireplace	
TURNIP, ELDERFLOWER, PIGEON	130
Turnip, elderflower and amaranth, pigeon from la Ferme du Renard Rouge 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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RHUBARB, CARDAMOM, MARIGOLD	45
Rhubarb poached in its own juice then roasted, black cardamom and marigold powder	
 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	



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).**