



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

QUINCE, HAZELNUT, RED MULLET	135
Quince kombucha with shiso oil, red mullet from our coasts in its natural way and charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	150
Artichoke from Provence 'alla giudea', Olivier Bardoux sea anemone, burrata, caviar	
RED SQUASH, BLACK LEMON, BROWN CRAB	110
Ligurian red squash and seed praline, black lemon, brown crab	
 GAMBERONE, SAFFRON, CAVIAR	195
Marinated gamberone from San Remo, delicate saffron rock fish gelée, gold caviar	
CEP, BASIL, BLACK GARLIC	105
Roasted then simmered cep stew, basil, purslane and cedar bud	
BLACK RICE, COLLAGEN, FISH	2 PERS 145
Black rice from Italia, cacciucco with collagen, shellfish and vesiga, grilled locally-caught fish	
TREVISO, POMEGRANATE, BLUE LOBSTER	150
Treviso from Daniele Anfosso Anfosso, pomegranate, coral and marigold, lightly-smoked blue lobster	
AVOCADO, SEA CUCUMBER, JOHN DORY	150
Avocado, sea cucumber with persillade and Mediterranean John Dory, heads 'pil pil'	
FENNEL, FIG, FARM VEAL	155
Fennel 'achard', green fig miso, 'grain de soie' veal with garum then seared	
GREEN MANDARIN, SWISS CHARD, LAMB	150
Green mandarin from Villefranche-sur-Mer, swiss chard and murex, lamb in the fireplace	
SWEETCORN, SAMPHIRE, PIGEON	145
Sweetcorn and samphire, pigeon from la Ferme du Renard Rouge over a woodfire	

FOR CONNOISSEURS :

TARTUFI D'ALBA	90
 U STOCAFI À LA MONÉGASQUE	95
CIME DI RAPA, ANCHOVY, TARTUFI D'ALBA	180

DÉJEUNER RIVIERA	230
JARDIN / AGAPE	290 / 420

Menus inspired by the spirit of **Naturalness**.

We assert our freedom of inventing the new tastes of the Mediterranean.
We are committed to this cuisine that favours substance over effect.
Because the only effect that matters to us, is the emotion you feel.

FRESH AND MATURED CHEESES	35
Toasted bread and yeast	
PEAR, COFFEE, ALMOND	45
Abbé Fétel on the embers, coffee ice-cream, star anise powder and almond from la Roya	
 BABA, VANILLA, CITRUS	
Rum baba, vanilla and citrus peel, half whipped Chantilly	
FIG, BARBERA D'ALBA, KAMPOT PEPPER	
Bourjassotte and Barbera d'Alba, fig leaf with Kampot pepper	
GRAPE, WALNUT, VIN JAUNE	
Chasselas de Moissac soufflé, verjuice, walnut and vin jaune	
CHOCOLATE, BUCKWHEAT, NIB	
Chocolate from our Manufacture in Paris, buckwheat, chilli and cocoa nib	

 OUR CLASSICS DISHES

IN CASE OF FOOD ALLERGIES OR INTOLERANCE, WE INVITE YOU TO CONSULT OUR MAÎTRE D'HÔTEL.
NET PRICES IN EURO, TAXES AND SERVICE INCLUDED.

"Le Louis XV - Alain Ducasse à l'Hôtel de Paris"
is open 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 information,
please contact us at +377 98 06 88 64
or by email at adhp@sbm.mc.