



LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

We assert our freedom of inventing the new tastes of the Mediterranean.  
We are faithful to this terroir, its produce and its producers.

We are equally inspired by the spirit of **Naturalness**, our culinary philosophy.

It expresses in many different manners. From the ageless technique of grilling a whole fish or a piece of meat on an open fire until the long and complex preparations which exalt the flavour of the produce.

We are committed to this cuisine that favours substance over effect.  
Because the only effect that matters to us is the emotion you feel.

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AVOCADO, SHELLFISH, RED MULLET 135

Avocado from Albert Luciano, hazelnut, shellfish and fish from our coasts in their natural way and charred

ARTICHOKE, SEA ANEMONE, CAVIAR 145

Purple artichoke 'alla giudea' and seaweed, Olivier Bardoux sea anemone, burrata, caviar

VEGETABLES, BLACKCURRANT, BOTTARGA 90

Vegetables and 'bean', red berry miso, redcurrant, bottarga



GAMBERONI, SAFFRON, CAVIAR 195

Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar

AUBERGINE, BASIL, BLACK GARLIC 105

Toasted and simmered aubergine, basil, purslane and cedar bud

CHICKPEA, FISH, COLLAGEN 2 PERS 130

Chickpea from Gisèle Taxil with collagen, squid and salted bitter orange, grilled locally-caught fish

SWEETCORN, SAMPHIRE, LOBSTER 150

Biquinho from Jardin des Antipodes, samphire and silene, lightly smoked blue lobster

GRAPE, GOOSEFOOT, SEA BASS 145

Goosefoot shoot and yarrow flower, confit Mediterranean sea bass, red wine head 'pil pil'

SWISS CHARD, GIROLLE MUSHROOM, FARM VEAL 145

Swiss chard 'achard', girolle mushroom, seared 'grain de soie' veal

CAPER, RAZOR CLAM, LAMB 140

Fennel, caper and razor clam just cooked, lamb from Quercy in the fireplace

PLUM, ONION, PIGEON 130

Pink Menton onion and Artemisia, pigeon from la Ferme du Renard Rouge over a woodfire

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 95

FRESH & MATURED CHEESES 35

Toasted bread and yeast

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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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FIG, WALLNUT, HONEY 45

Ronde de Bordeaux and fig leaf, walnut, arbutus honey emulsified then burnt



BABA, VANILLA, CITRUS  
Rum baba, vanilla and citrus peel, half whipped Chantilly

CITRON, BERGAMOT, POMELO  
Citron and grapefruit from Menton, 'citron caviar', bergamot & Franck Chevrier black pepper foam

PEAR, CARDAMOM, LIQUORICE  
Abbé Fétel pear on the embers and soufflé, green cardamom, almond liquorice pralin

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.