




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 »

ASPARAGUS, KIWI, RED MULLET	135
White asparagus, kiwi & lemon leaves, red mullet from our coasts in it natural way and charred	
ARTICHOKE, SEA ANEMONE, CAVIAR	145
Spiny artichoke 'alla giudea' and seaweeds, Olivier Bardoux sea anemone, burrata & caviar	
VEGETABLES, NETTLE, PISTACHIO	90
Sautéed spring vegetables, cime di rapa, toasted pistachio, nettle 'mole'	
 GAMBERONI, SAFFRON, CAVIAR	195
Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	
MUSHROOMS, WILD GARLIC, POTATOES	105
Oyster mushrooms and potato, pine & cedar buds	

SMALL SPELT, FISH, COLLAGEN	2 PERS	130
Small spelt from Gisèle Taxil 'socarrat' and fennel flowers, grilled locally-caught fish, mussel & fish collagen		
BEETROOT, JUNIPER, LOBSTER		150
Beetroot & juniper, gin vinegar, lightly smoked blue lobster		
ASPARAGUS, NASTURTIUM, JOHN DORY		145
Green asparagus, sea cucumber & nasturtium, confit Mediterranean John Dory, head 'pil pil'		
DANDELION, MOREL MUSHROOM, FARM VEAL		145
Grilled dandelion, morel mushrooms and capers, seared farm veal		
SWISS CHARD, CUTTLEFISH, MILK-FED LAMB		140
Cuttlefish and Swiss chard, taggiasca olive & plum wine, milk-fed lamb from Pyrénées in the fireplace		
BROCOLETTI, ANCHOVY, PIGEON		130
Brocoletti, sloe & anchovy, pigeon breast from la Ferme du Renard Rouge over a woodfire		

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 65

FRESH & MATURED CHEESES	35
Toasted bread & yeast	

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	

RHUBARB, LIQUORICE, GREEN ANISE	45
Roasted rhubarb, liquorice pralin, black lemon & green anise	

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

GRAPEFRUIT, BITTER ORANGE, BERGAMOT
Grapefruit and bitter orange from Menton, bergamot zest & Nicolas Lanteri pink 'citron caviar'

APPLE, CHILI PEPPER, HOP
Apple soufflé, walnut shortbread, Espelette chilli powder & hop ice cream

CHOCOLATE, BUCKWHEAT, NIBS
Chocolate from our Manufacture in Paris, buckwheat & cocoa nib granité

 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.