



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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	Red mullet from our coasts in it natural way and charred, hazelnut, kiwi & lemon leaves	135	
	Red squash from Liguria, seeds & seaweeds, roasted Olivier Bardoux sea anemone, caviar	145	
	Sautéed root vegetables and cabbage, cime di rapa, kumquat & nasturtium	90	
✂	Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	195	
	Denis Héritier cardoon, black truffle stew, mushrooms 'tapenade', mugwort & cedar buds	120	
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	Grilled locally-caught fish, tripettes & fish collagen, samphire and saffron from Thierry Basone	2 PERS 130	PP
	Lightly smoked blue lobster, gin vinegar, beetroot & juniper	150	
	Mediterranean John dory confit, head 'pil pil', toasted Jerusalem artichoke, sea cucumber & sorrel	145	
	Farm veal and radicchio on the embers, red leaf salad caramel, clementine & bottarga from Martigues	145	
	Milk-fed lamb from Pyrénées in the fireplace, cuttlefish and Swiss chard, taggiasca olive & plum wine	140	
	Pigeon breast from la Ferme du Renard Rouge over a woodfire, leg confit, brocoletti, sloe & anchovy	130	
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FOR AMATEUR :			
	✂ U STOCAFI À LA MONÉGASQUE 65		
	TUBER MELANOSPORUM 45		
	Matured cheeses	35	
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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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	Abbé Fétel pear seared then burnt, Tonda Gentile pralin & liquorice	45	
✂	Rum baba, vanilla & citrus peel, half whipped Chantilly		
	Grapefruit and bitter orange from Menton, bergamot zest & Nicolas Lanteri pink 'citron caviar'		
	Apple soufflé, walnut shortbread, Espelette chili powder & hop ice cream		
	Java chocolate from our Manufacture in Paris, crispy and creamy, wild pepper, 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.