



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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	Black trumpet stew and mushrooms ‘tapenade’, chickpeas from Gisèle Taxil & mugwort		85
	Red mullet from our coasts in it natural way and charred, la Roya hazelnut & ‘Muscat du Ventoux’		135
	Red squash from Liguria, seeds & seaweeds, roasted Olivier Bardoux sea anemone, caviar		145
	Sautéed provence garden vegetables, spicy rosehip pulp & chestnut		90
✂	Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar		185
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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, fennel, Hautes-Alpes cornelian cherry & marigold flower		150
	Mediterranean John dory confit with sweetcorn, sea cucumber in nasturtium ‘persillade’		145
	Farm veal in a cocotte, carrots caramel, capers & anchovy		145
	Lamb from Quercy in the fireplace, cuttlefish and leaf to leaf Swiss chard, girolles, plum wine		140
	Pigeon breast from la Ferme du Renard Rouge over a woodfire, leg confit, turnip & sloe		130
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	FOR AMATEUR : ✂ U STOCAFI À LA MONÉGASQUE 45		
	Fresh and matured cheeses		35

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<b>JARDIN</b>	280
Vegetal menu, four half dishes selected by our chef, cheeses and dessert	
<b>AGAPE</b>	420
Menu, four half dishes selected by our chef, cheeses and dessert	
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	Abbé Fétel seared then burnt, Tonda Gentile pralin, pear / liquorice ice cream and juice	45
✂	Rum baba, vanilla and citrus peel, half whipped Chantilly	
	‘Violettes de Solliès’ in three ways, agastache from le Potager de Saquier pesto	
	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