



# 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.

---

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
Artichoke from Provence 'alla giudea' and seaweed, Olivier Bardoux sea anemone, burrata, caviar	
BLACK SALSIFY, CORNELIAN CHERRY, BITTER SALAD	90
Chicory, radicchio and treviso salad with garum, black salsify, mugwort, cornelian cherry from Lazer	
 GAMBERONI, SAFFRON, CAVIAR	195
Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	
CARDOON, TRUMPET MUSHROOM, BASIL	105
Torrefied then simmered cardoon and trumpet mushroom, basil, purslane, 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'	
NASTURTIUM, RED SQUASH, FARM VEAL	145
Red squash from Albenga, girolle mushroom and nasturtium, seared 'grain de soie' veal	
BROCOLETTI, BOTTARGA, LAMB	140
Brocoletti, cime di rapa, green mandarin and bottarga, milk-fed lamb from Pyrénées 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 STOCAFÌ À LA MONÉGASQUE 95  
DANDELION, ANCHOVY, TARTUFI DI ALBA 170

---

MATURED CHEESES	35
Toasted bread and 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	

---

PEAR, CHESTNUT, PINE	45
Roasted 'Abbé Fettel' pear, Tinée Valley chestnut, pine bud	

 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	

SWEET POTATO, YUZU, PRALINE	
Purple sweet potato as soufflé and crispy, 'Tonda Gentile' praline, yuzu ice cream	

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.