



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 ».

Red mullet from our coasts in its 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	185
Black trumpet stew and mushrooms 'tapenade', chickpeas from Gisèle Taxil & mugwort	85
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, 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

FOR AMATEUR :

 U STOCAFI À LA MONÉGASQUE 65

TARTUFI DI ALBA 60

Matured cheeses 35


JARDIN 280

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

Abbé Fétel pear seared then burnt, Tonda Gentile pralin & liquorice 45

 Rum baba, vanilla and 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.