





LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

 Gamberoni from San Remo, rock fish gelée, caviar	170
Chilled shellfish, iodine-scented condiment, borage	120
Simmered gobbo cardoons and wheat bread, spinach	80
 Provence garden vegetables cooked with black truffle	105
Potato cavatelli, toasted yeast and tuber melanosporum	130
Mediterranean bass, coco beans, citrus and bitter salads	135
Baked locally-caught fish, brocoletti romano, pollen, saffron <small>2,3 PERS</small>	130 PP
Scallops from Dieppe, spiny artichokes, cornelian cherry and black truffle	170
Fire roasted blue lobster, red squash from Albenga, mirtle and nasturtium	135
Venison pie with juniper, quince, beetroot, sloe	130
Lamb from Pyrénées and red leaves in the fireplace, small spelt	130
Guinea fowl from les Landes, sweet corn, bottarga and cordifole	125
For amateur : U stocafi à la monégasque	45
Matured cheeses	35
JARDINS DE PROVENCE	230
GOURMET	350
Three half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped cream	40
Tender passe-crassane pear, wild pepper ice cream	
Mango and passion fruit, lemongrass / coconut sorbet	
Warm tangerin soufflé, chestnut from Piedmont ice-cream	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classics dishes

In case of food allergies or intolerance, we invite you to ask our maître d'hôtel

Net prices, taxes and service included