



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 ».


Jerusalem artichoke pulp with mushrooms, chanterelle 'tapenade', pine needles, tuber melanosporum	135
Provence garden root vegetables, peels with caillette olive extraction, pomelo and bitter orange	90
Spiny artichoke 'alla giudea' and burned nettle, sautéed sea anemone by Olivier Bardoux, Kristal caviar	145
Sea scallops from Dieppe in brine then seared, charred brocoletti, kiwi from Albert Luciano, watercress	125
 Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	170
Grilled locally-caught fish and oysters from Maison Giol, red leaf salad, samphire and toasted pistachio	2 PERS 130 PP
Fire roasted blue lobster, lightly smoked, claw condiment, turnip cooked in myrtle bush branch	150
Thinly sliced coastal turbot, ripened fish bards, roasted black salsify and sea cucumber with 'persillade'	145
Farm veal from le Lot in a cocotte, green cabbage, crushed citron and anchovy	130
Lamb from Pyrénées in the fireplace, small spelt from Sainte-Jalle, mashed sloe, cereals infused cooking jus	140
Seared back of venison from Sologne, Kampot pepper, beetroot over a woodfire, limequat and nasturtium	130

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 45

Matured cheeses 35

JARDIN 250
Vegetal menu, four half dishes selected by our chef, cheeses and dessert

AGAPE 380
Menu, four half dishes selected by our chef, cheeses and dessert

Butternut confit with green anise, seed praline, foamy fromage blanc and yuzu granité	40
 Rum baba, vanilla and citrus peel, lightly whipped Chantilly	
Abbé Fétel pear in three ways, dried skins powder, cardamom / licorice	
Tender apple from Lagrand, baked in the oven, Chartreuse emulsion and 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