



**LE LOUIS XV**  
**ALAIN DUCASSE**  
*à l'HÔTEL de PARIS*

Chilled langoustines, nectarine, verbena	135
Casareccia with girolles, redcurrant, lemon	95
 Gamberoni from San Remo, rock fish gelée, caviar	170
Minestrone vegetables and condiment, crushed basil	90
 Provence garden vegetables cooked with black truffle	105
Mediterranean bass 'al pil-pil', tomato and nasturtium	135
Baked locally-caught fish, aubergine, olive and bitter salads <small>2,3 PERS</small>	130 PP
Blue lobster 'en éclade', rhubarb, myrtle berry and pine shoots	150
Spit-roasted French beef, caper leaves, artichoke <small>2,3 PERS</small>	160 PP
Lamb and red leaf salad in the fireplace, small spelt	130
Guinea fowl from les Landes over a wood fire, tiny potatoes, watercress	130
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
<b>JARDINS DE PROVENCE</b>	230
<b>GOURMET</b>	350
Three half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped chantilly	40
Strawberry from Carros, granité, mint ice cream	
Raspberry from our region, matcha tea ice cream	
Warm almond and Bergeron apricot soufflé, blackcurrant sorbet	
Soft cake made with chocolate from our Manufacture, 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