







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

 Gamberoni from San Remo, rock fish gelée, caviar	170
Potato cavatelli, wild mushrooms and toasted yeast	95
Chilled turnips and blue lobster, pomegranate / ginger	100
 Provence garden vegetables cooked with black truffle	105
Steamed green asparagus, nasturtium / bottarga condiment	95
Wheat bread and vegetables from our farmers, crushed sorrel	90
Baked locally-caught fish, brocoletti romano, pollen, saffron <small>2,3 PERS</small>	130 PP
Mediterranean bass with asparagus, citrus and olives from Nice	135
Langoustines on their natural form, almond, myrtle and lemongrass	140
Seared farm veal, caper leaves, celery	120
Lamb from Pyrénées, green peas, curled ewe's milk and bitter salads	130
Guinea fowl from les Landes over a wood fire, morels, grenailles, 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 cream	40
Mango and passion fruit, combava ice cream	
Warm coconut soufflé, pineapple granité, sage sorbet	
Tender rhubarb, foamy cottage cheese with vanilla from Tahiti	
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