



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

Marinated gilt-head bream, cherries, bottarga	120
 Gamberoni from San Remo, rock fish gelée, caviar	170
 Provence garden vegetables cooked with black truffle	105
Wheat bread and vegetables from our farmers, crushed sorrel	90
Wild mushrooms casareccia, radicchio leaves and toasted yeast	95
Mediterranean bass, courgette, citrus, curled ewe's milk	135
Baked locally-caught fish, aubergine, olives and bitter salads <small>2,3 PERS</small>	130 PP
Blue lobster « en éclade », tiny potato, rhubarb and myrtle berries	150
Spit-roasted french beef, caper leaves, artichokes <small>2,3 PERS</small>	160 PP
Guinea fowl from les Landes over a wood fire, morels, watercress	130
Lamb from Pyrénées and red leaf salad in the fireplace, small spelt	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
Raspberries from our region, matcha tea ice cream	
Strawberries from Carros, creamy and mint ice cream	
Warm coconut soufflé, pineapple granité, sage 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