



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

Chilled langoustines, fennel, ginger / combava	120
Simmered gobbo cardoon and wheat bread, sloe	80
 Gamberoni from San Remo, rock fish gelée, caviar	170
 Provence garden vegetables cooked with black truffle	105
Casareccia with wild mushrooms, pine needles and cones	95
Baked locally-caught fish, Swiss chard, squid and shellfish <small>2,3 PERS</small>	130 PP
Mediterranean bass, tiny potatoes, myrtle and lemongrass	135
Blue lobster 'en éclade', chestnut from Piedmont, pink berry	150
Lamb from Pyrénées in the fireplace, courgette, curry / yogurt	130
Grilled French beef, aubergine, blackcurrant and bitter salads <small>2,3 PERS</small>	160 PP
Guinea fowl from les Landes over a wood fire, cabbage, sweet corn, cornelian cherry	130
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
JARDINS DE PROVENCE	230
GOURMET	350
Three half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped Chantilly	40
Tender apple from Lagrand, Chartreuse ice cream	
Warm Passe-Crassane pear soufflé, tonka bean ice cream	
Figs from Solliès, tangy marmelade, arbutus honey sorbet	
Java chocolate from our Manufacture, wild pepper, cocoa nib granité	

 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