



LE LOUIS XV  
ALAIN DUCASSE  
à l'HÔTEL de PARIS

Chilled langoustines, millet, coriander	130
 Gamberoni from San Remo, rock fish gelée, caviar	170
Casareccia with aubergine, mint and toasted yeast	75
 Provence garden vegetables cooked with black truffle	105
Wild mushrooms and chestnuts from Piedmont, cornelian cherry	95
Fire roasted blue lobster, carrots, ginger and nasturtium	135
Mediterranean bass, coco beans, citrus and bitter salads	135
Baked locally-caught fish with almonds, shellfish and samphire	2,3 PERS 130 PP
Lamb and red leaves salad in the fireplace, small spelt	130
Guinea fowl from les Landes, corn, bottarga and cordifole	125
French beef over a wood fire, tomatoes, blackcurrant, purslane	2,3 PERS 150 PP
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
<b>JARDINS DE PROVENCE</b>	260
<b>GOURMET</b>	380
Four half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped cream	40
Warm lemon from Menton soufflé, basil ice-cream	
Figs from Solliès, tangy marmelade, licorice sorbet	
Tender Passe-Crassane pear, wild pepper ice cream	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classics dishes

In case of food allergies or intolerance, we invite you to ask our maître d'hôtel

Net prices, taxes and service included