







LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

Chilled langoustines, coral, avocado / redcurrant	120
 Gamberoni from San Remo, rock fish gelée, caviar	170
 Provence garden vegetables cooked with black truffle	105
Délicate basil / ginger broth, sautéed vegetables, bulgur	80
Wild mushroom casareccia, radicchio and toasted yeast	85
Mediterranean bass, beans, shellfish, almond	135
Locally-caught fish and spider crab, tiny potatoes, spruce berry <small>2,3 PERS</small>	130 PP
Fire roasted blue lobster, focaccia, cornelian cherry, spicy yogurt	140
Seared farm veal, caper leaves, celery	120
Lamb from Quercy in the fireplace, courgette, green fig	130
Pigeon breast and aubergine over a wood fire, cherry, nasturtium	120
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
JARDINS DE PROVENCE	250
GOURMET	380
Three half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped Chantilly	40
Warm Bergeron apricot soufflé, sage sorbet	
Raspberries from our region, matcha tea ice cream	
Strawberries from Carros, mascarpone and mint ice cream	
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