



LE LOUIS XV

ALAIN DUCASSE

à l'HÔTEL de PARIS

Chilled langoustines, fennel, ginger / combava	120
Casareccia with aubergine, mint and seared yeast	80
 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
Coastal turbot 'en éclade', wild mushrooms, pink berry	150
Baked locally-caught fish, coco beans, shelfish, samphire	2,3 PERS 130 PP
Mediterranean bass, tiny potatoes, myrtle and lemongrass	135
Spit-roasted French beef, tomato, watercress, blackcurrant	2,3 PERS 160 PP
Lamb from Pyrénées in the fireplace, courgette, curry / yogurt	130
Guinea fowl from les Landes over a wood fire, ceps, 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