




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

 Gamberoni from San Remo, rock fish gelée, caviar	170
Potato cavatelli, toasted yeast and tartufi di Alba	175
Chilled shellfish, iodine-scented condiment, borage	120
Simmered gombo cardoons and wheat bread, spinach	80
 Provence garden vegetables cooked with black truffle	105
Fire roasted blue lobster, carrots, ginger and nasturtium	135
Mediterranean bass, coco beans, citrus and bitter salads	135
Baked locally-caught fish, sea cucumber, almonds, samphire	2,3 PERS 130 PP
Scallops from Dieppe, spiny artichokes, cornelian cherry and white truffle	195
Venison pie with juniper, quince, beetroot, sloe	130
Lamb and red leaves in the fireplace, small spelt	130
Guinea fowl from les Landes with sweet corn, bottarga and cordifole	125
Pour amateur :  U stocafi à la monégasque	45
Fromages frais et affinés	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
Warm lemon from Menton soufflé, basil ice-cream	
Tender passe-crassane pear, wild pepper ice cream	
Mango and passion fruit, lemongrass / coconut sorbet	
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