



LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

Wild morels, pollen, hibiscus flower	95
Chilled langoustines, coral, avocado / redcurrant	120
 Gamberoni from San Remo, rock fish gelée, caviar	170
 Provence garden vegetables cooked with black truffle	105
Casareccia with green asparagus, crushed mint, citron	80
Vegetables from our farmers, spruce berry, buckwheat	90
Baked locally-caught fish, courgette, shellfish, almond <small>2,3 PERS</small>	130 PP
Mediterranean bass with asparagus, citrus and nasturtium	135
Fire roasted blue lobster, grenaille, broad beans, cornelian cherry	140
Seared farm veal, caper leaves, celery	120
Pigeon breast over a wood fire, turnips and myrtle berry	120
Lamb from Pyrénées in the fireplace, green peas, bitter salads	130
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
Mango and passion fruit, coriander ice cream	
Warm lemon from Menton soufflé, basil / lime sorbet	
Tender rhubarb, foamy cottage cheese with Tahitian vanilla	
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