



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

Toasted aubergines stew, potato pulp cavatelli coated in juice, fresh mint	85
 Provence garden vegetables cooked with black truffle, sherry vinegar and peel reduction	105
Carrots from our farmers with elderberry wine, smoked goat cheese from Monteiro family, tangy top jus	75
Coastal red mullet in his natural form, dried / smoked, crushed myrtle and liver, fermented melon in granité	115
 Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	170
Whole grilled locally-caught fish, shellfish with chardonnay juice, green beans and almonds	2, 3 PERS 130 PP
Fire roasted blue lobster, claw condiment, fennel cooked in blackcurrant bush branch	140
Mediterranean bass over a wood fire, cœur de bœuf tomato, 'al pil pil' sea cucumber	135
Farm veal from Lozère rubbed with 'pissalat', seared in a cocotte, charred wild herbs	120
Lamb from Quercy in the fireplace, courgette, crushed fig leaves, fig infused cooking jus	130
Pigeon breast from la Ferme du Renard Rouge on the grill, celeriac cooked, dehydrated and rehydrated, 'sour', hazelnuts mole	120

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 45

Fresh and matured cheeses, herbs mesclun, small spelt from Sainte-Jalle crackers	35
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**JARDIN** 250

Vegetal menu, four half dishes selected by our chef, cheeses and dessert

**AGAPE** 380

Menu, four half dishes selected by our chef, cheeses and dessert

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Warm Provence Bergeron apricot soufflé, sage sorbet	40
 Rum baba, vanilla and citrus peel, lightly whipped Chantilly	
Yellow and white peaches in three ways, sprinkled with red quinoa, marigold sprouts	
Raspberries from our region, Grand Roux sweet corn, marjoram and Champsoleil olive oil ice cream	
Java chocolate from our Manufacture in Paris, crispy and creamy, wild pepper, cocoa nib	

 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