



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

« We assert our freedom of inventing the new tastes of the Mediterranean.

We are faithful to this terroir, its produce and its producers.


We are equally inspired by the spirit of Naturalness, our culinary philosophy.

It expresses in many different manners. From the ageless technique of grilling a whole fish or a piece of meat on an open fire until the long and complex preparations which exalt the flavour of the produce.

We are committed to this cuisine that favours substance over effect.

Because the only effect that matters to us is the emotion you feel ».

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Toasted and simmered aubergines, potato pulp cavatelli, fresh mint	85
Provence garden vegetables, spicy grappe, peel broth with caillette olive extraction	95
Carrots from our farmers with elderberry wine, smoked goat cheese from Monteiro family, tangy top jus	75
Coastal red mullet in his natural form, crushed myrtle and liver, fermented melon in granité	115
 Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	170
Grilled locally-caught fish and oysters from Maison Giol, crammed Swiss chard leaves, rock samphire, grated tuna heart	2 PERS 130 PP
Blue lobster over a woodfire, claw condiment, cocos beans from Lantosque, sautéed sparassis crispa	140
Thinly sliced ikejime turbot, ripened fish bards, roasted corn and sea cucumber with 'persillade'	135
Farm veal from Lozère rubbed with 'pissalat', seared in a cocotte, charred wild herbs	120
Lamb from Pyrénées in the fireplace, small spelt from Sainte-Jalle, crushed sloe, cereals infused cooking jus	130
Pigeon breast from la Ferme du Renard Rouge on the grill, celeriac cooked, rehydrated, 'sour', hazelnuts mole	120

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 45

Fresh and matured cheeses 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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Bourjasottes noires from Solliès, confit and frozen,  
straciatella, clove infusion 40

 Rum baba, vanilla and citrus peel,  
lightly whipped Chantilly

Abbé Fétél pear in three ways,  
dried skins powder, cardamom / licorice

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