






LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

Langoustines, wild mushrooms, puntarella	130
Simmered gobbo cardoon and wheat bread, sloe	80
 Gamberoni from San Remo, rock fish gelée, caviar	170
Potato cavatelli, toasted yeast and tartufi di Alba	175
 Provence garden vegetables cooked with black truffle	105
Baked locally-caught fish, Swiss chard, squid and shellfish <small>2,3 PERS</small>	130 PP
Mediterranean bass, red squash from Albenga, bitter salads	135
Fire roasted blue lobster, chestnut from Piedmont, pink berry	150
Sea scallops from Dieppe, spiny artichoke, watercress, white truffle	195
Back of venison with juniper, quince and beetroot	140
Lamb from Pyrénées in the fireplace, small spelt, turnip / pomegranate	130
Guinea fowl from les Landes over a wood fire, cabbage, grenaille, 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

Mango and passion fruit, foamy cottage cheese, coriander 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