







**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
Mediterranean bass, grenaille, myrtle and lemongrass	135
Baked locally-caught fish, Swiss chard, squid and shellfish <small>2,3 PERS</small>	130 PP
Blue lobster 'en éclade', chestnut from Piedmont, pink berry	150
Sea scallops from Dieppe, spiny artichoke, watercress, white truffle	195
Back of venison with juniper, autumn salad	140
Lamb from Pyrénées in the fireplace, courgette, curry / yogurt	130
Guinea fowl from les Landes over a wood fire, cabbage, sweet corn, cornelian cherry	130
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	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 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