




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

Casareccia with girolles, redcurrant, lemon	95
 Gamberoni from San Remo, rock fish gelée, caviar	170
Minestrone vegetables and condiment, crushed basil	90
 Provence garden vegetables cooked with black truffle	105
Chilled melon broth, lemongrass / ginger and blue lobster	100
Mediterranean bass 'al pil-pil', tomato and nasturtium	135
Baked locally-caught fish, aubergine, olives and bitter salads <small>2,3 PERS</small>	130 PP
Langoustines on their natural form, peach, spruce berry, purslane	150
Spit-roasted French beef, lettuce and focaccia <small>2,3 PERS</small>	160 PP
Lamb in the fireplace, courgette, curry / coriander	130
Guinea fowl from les Landes over a wood fire, tiny potatoes, watercress	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
Raspberry from our region, matcha tea ice cream	
Strawberry from Carros, mascarpone, mint ice cream	
Warm almond and nectarine soufflé, amaretto sorbet	
Java chocolate from our Manufacture, wild pepper, 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