



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 ».

Jerusalem artichoke pulp with mushrooms, chanterelle 'tapenade', pine needles, tuber melanosporum	135
Provence garden root vegetables, peels with caillette olive extraction, pomelo and bitter orange	95
Zebra squash from Liguria, spicy rosehip and kefir, sautéed sea anemone by Olivier Bardoux	90
Sea scallops from Dieppe in brine, walnuts gremolata, spiny artichoke / quince 'tian'	125
 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
Fire roasted blue lobster, lightly smoked, claws condiment, turnip cooked in myrtle bush branch	140
Thinly sliced ikejime turbot, ripened fish bards, roasted black salsify and sea cucumber with 'persillade'	135
Farm veal from le Lot in a cocotte, green cabbage, crushed citron and anchovy	120
Lamb from Pyrénées in the fireplace, small spelt from Sainte-Jalle, mashed sloe, cereals infused cooking jus	130
Seared back of venison from Sologne, Kampot pepper, beetroot over a woodfire, limequat and watercress	120

FOR AMATEUR :  U STOCAFI À LA MONÉGASQUE 45

Matured cheeses 35

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

Butternut confit with green anise, seed praline,
foamy fromage blanc and yuzu granité 40

 Rum baba, vanilla and citrus peel,
lightly whipped Chantilly

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

Tender apple from Lagrand, baked in the oven,
Chartreuse emulsion and 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