







LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

Chilled langoustines, coral, avocado / redcurrant	120
 Gamberoni from San Remo, rock fish gelée, caviar	170
 Provence garden vegetables cooked with black truffle	105
Wild mushroom casareccia, radicchio and toasted yeast	85
Carrots from our farmers, elderberry flowers, smoked goat cheese	75
Grilled locally-caught fish, beans, shellfish, almond <small>2,3 PERS</small>	130 PP
Mediterranean bass and sea cucumber, tomato, pepper leaves	135
Fire roasted blue lobster, claws condiment, fennel, blackcurrant	140
Farm veal from Lozère, purslane, caper and 'pissalat'	120
Lamb from Quercy in the fireplace, courgette, green fig	130
Pigeon breast and aubergine over a wood fire, cherry, nasturtium	120
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
JARDINS DE PROVENCE	250
GOURMET	380
Three half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped Chantilly	40
Warm Bergeron apricot soufflé, sage sorbet	
Raspberries from our region, green tea emulsion, granité	
Java chocolate from our Manufacture, wild pepper, cocoa nib	
Strawberries from Carros, mascarpone and fresh mint ice cream	

 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