



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

 Gamberoni from San Remo, rock fish gelée, caviar	170
Casareccia with aubergine, mint and toasted yeast	75
Minestrone vegetables and condiment, crushed basil	85
 Provence garden vegetables cooked with black truffle	105
Chilled melon broth, lemongrass / ginger and blue lobster	95
Mediterranean bass, courgette, pollen	135
Roasted langoustines, wild mushrooms, peach and nasturtium	140
Baked locally-caught fish with spiny artichokes, saffron and bitter salad	2,3 PERS 130 PP
French beef over a wood fire, tomatoes, blackcurrant, purslane	2,3 PERS 150 PP
Lamb and red leaves salad in the fireplace, coco beans and samphire	130
Guinea fowl from les Landes with girolles, tiny potatoes and cordifole	125
For amateur :  U stocafi à la monégasque	45
Fresh and matured cheeses	35
<b>JARDINS DE PROVENCE</b>	260
<b>GOURMET</b>	380
Four half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped cream	40
Strawberries from Carros, delicate milk cheese and vanilla	
Raspberries from our region and lavender sorbet, tangy marmelade	
Warm almond and Bergeron apricot soufflé, lemon thyme ice-cream	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classics dishes

In case of food allergies or intolerance, we invite you to ask our maître d'hôtel

Net prices, taxes and service included

Wearing a mask is required, except for children under five.

