









LE LOUIS XV
OLIVIER DUCASSE
à l'HÔTEL de PARIS

	Searced ceps, roasted wheat bread, blackcurrant	96
	Cookpot of millet, wood mushrooms and cabbage	86
	Gamberoni from San Remo, rock fish gelée, caviar	166
	Chilled shellfish and chickpeas, iodine-scented taste	114
	Provence garden vegetables cooked with black truffle	98
	Gnocchi of Monalisa, red squash from Piedmont, crushed sorrel	84
	Mediterranean bass, fennel and local citrus	130
	Blue lobster lightly smoked with pine needle and cone	124
	Coastal turbot on its natural form, Swiss chard and squids	130
	Baked locally-caught fish, brocoletti, artichokes and ewe's cottage cheese <small>2,3 PERS</small>	120 PP
	French beef, aubergine and early onions <small>2,3 PERS</small>	140 PP
	Mallard duck breast, figs and betroots, juniper	114
	Guinea fowl from les Landes, salsify and puntarella	114
	Sautéed veal sweetbread and carrots, lemon/ginger	120
	For amateur :  U stocafi à la monégasque	42
	Fresh and matured cheeses	30
	JARDINS DE PROVENCE MENU	240
	GOURMET MENU	360
	4 half dishes selected by our chef, cheeses and dessert	
	Soft chocolate cake, cocoa/nib*	36
	Rum baba, lightly whipped cream	
	Caramelized apple and quince, cardamom and Calvados	
	Passe-Crassane pear, granité and bergamote ice-cream	
	Warm mango and passion fruit soufflé, pink pepper sorbet	
	Figs from Solliès, tangy marmelade, arbutus honey ice-cream	

*Dessert made with chocolate from our Manufacture in Paris

 Our classic dishes