




LE LOUIS XV
CLAUDE DUCASSE
à l'HÔTEL de PARIS

 Cookpot of millet, wood mushrooms and avocado	94
 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 Mona Lisa, early vegetables and watercress	90
Steamed green asparagus, curdled ewe's milk and lemon condiment	92
Turbot, Swiss chard and squids	130
Blue lobster with myrtle berries and ginger	124
Baked locally-caught fish, zucchini and olives from Nice	2,3 PERS 120 PP
Mediterranean sea bass, radicchio and puntarella, local citrus	130
Milk-fed lamb, red leaves and tiny spelt	110
Grilled pigeon breast, green peas and salad leaves	106
Guinea fowl from les Landes, morels and potatoes	114
Seared veal, spiny artichokes, brocoletti, capers and pollen	126
For amateur :  U stocafi à la monégasque	42
Fresh and matured cheeses	30
JARDINS DE PROVENCE MENU	240
GOURMET MENU	330
Four half dishes selected by our chef, cheeses and dessert	
Soft chocolate cake, cocoa/nib*	36
 Rum baba, lightly whipped cream	
Tender rhubarb, foamy cottage cheese with heather honey	
Warm mango and passion fruit soufflé, pink pepper sorbet	
Strawberries from Carros, delicate milk cheese and vanilla	
Raspberries from our region, lemon verbena tea and ice-cream	

*Dessert made with chocolate from our Factory in Paris

 Our classic dishes