



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

	Cookpot of millet, minestrone garnish	80
	Raw vegetables, fresh almond condiment	74
	Wild mushroom and bitter salad risotto, lemon	88
	Gamberoni from San Remo, rock fish gelée, caviar	166
	Provence garden vegetables cooked with black truffle	98
	Chilled melon broth, lemongrass/ginger and blue lobster	90
	Mediterranean sea bass, fennel and local citrus	130
	Steamed langoustines, peach and sesame, green beans	138
	Baked locally-caught fish, tomatoes and olives from Nice	2,3 PERS 120 PP
	Coastal turbot on its natural form, white beets and squids	130
	French beef, aubergine and early onions	2,3 PERS 140 PP
	Grilled pigeon breast, cherries and tender celery, juniper	106
	Guinea fowl from les Landes, girolle mushroom and potatoes	114
	Lamb from Alpilles, red leaf salad and tiny spelt, curdled ewe's milk	114
	For amateur :  U stocafi à la monégasque	42
	Fresh and matured cheeses	30
	<b>JARDINS DE PROVENCE MENU</b>	240
	<b>GOURMET MENU</b>	360
	4 half dishes selected by our chef, cheeses and dessert	
	Soft chocolate cake, cocoa/nib*	36
	Rum baba, lightly whipped cream	
	Raspberry from our region, verbena two ways	
	Bergeron apricot soufflé, blackcurrant sorbet and granita	
	Strawberries from Carros, delicate milk cheese and vanilla	
	Burlat cherries poached in kirsch, yogurt/olive oil ice-cream	

\*Dessert made with chocolate from our Manufacture in Paris

Our classic dishes