




LE LOUIS XV
CLAUDE DUCASSE
à l'HÔTEL de PARIS

Gobbo cardoon, roasted wheat bread, spinach	86
 Cookpot of millet, wood mushrooms and cabbage	90
 Gamberoni from San Remo, rock fish gelée, caviar	166
Chilled shellfish and chickpeas, iodine-scented taste	114
Gnocchi of Monalisa, spiny artichokes, tartufi di Alba	170
 Provence garden vegetables cooked with black truffle	98
Blue lobster lightly smoked with pine needle and cone	124
Mediterranean sea bass, leeks and local citrus, sesame	130
Baked locally-caught fish, broccoletti, squids and ewe's cottage cheese	2,3 PERS 120 PP
Sea scallops from Dieppe, watercress veloute, chestnuts and white truffle	196
Pigeon breast, quince and cime di rapa	114
Milk-fed lamb, red leaf salad and small spelt	1,2 PERS 120 PP
Back of venison, pear and betroot with myrtle	130
Guinea fowl from les Landes, salsify and puntarella	114
For amateur :  U stocafi à la monégasque	42
Fresh and matured cheeses	30
JARDINS DE PROVENCE MENU	240
GOURMET MENU	360
Four half dishes selected by our chef, cheeses and dessert	
Soft chocolate cake, cocoa/nib*	36
 Rum baba, lightly whipped cream	
Passe-Crassane pear two ways, ginger ice cream	
Mango, coconut and passion fruit with Sarawak pepper	
Caramelized apple and quince, cardamom and Calvados	
Warm small pumpkin soufflé, kalamansi granite and sorbet	

*Dessert made with chocolate from our Manufacture in Paris

 Our classic dishes