




LE LOUIS XV
ALAIN DUCASSE
à l'HÔTEL de PARIS

	Gobbo cardoon, roasted wheat bread, spinach	86
	Gamberoni from San Remo, rock fish gelée, caviar	166
	Provence garden vegetables cooked with black truffle	108
	Chilled shellfish and broccoletti, iodine-scented condiment	114
	Gnocchi of Monalisa, spiny artichokes, tuber melanosporum	134
	Cookpot of millet, red squash, wood mushrooms and avocado	90
	Mediterranean sea bass, fennel and local citrus	130
	Blue lobster lightly smoked with pine needle and cone	124
	Baked locally-caught fish, celery, citron and olives from Nice	2,3 PERS 120 PP
	Sea scallops from Dieppe, watercress velouté, chestnuts and black truffle	160
	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
	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