



LE LOUIS XV  
GILGIN DUCASSE  
*à l'Hotel de Paris*

LUNCH ON 01/01/2018

Gamberoni from San Remo,  
rock fish gelée, caviar

or

Cookpot of millet,  
sautéed vegetables

or

Provence garden vegetables  
cooked with black truffle



Mediterranean sea bass,  
leeks and local citrus, sesame

or

Blue lobster lightly smoked  
with pine needle and cone

or

Scallops from Dieppe, watercress velouté,  
chestnuts and black truffle



Guinea fowl from les Landes,  
salsify and puntarella

or

Pigeon breast,  
quince and cime di rapa

or

Milk-fed lamb, red leaf salad  
and tiny spelt



Matured cheeses



Your choice of dessert a la carte

€ 360 without drinks  
net price in euro, service included