

ALAIN DUCASSE EXPERIENCE

240€

*Sit at the table like the chef
to live the full experience of the
iconic Alain Ducasse dishes*

Amuse-bouches

Duck, green cabbage, foie gras

Crispy oyster

Provence garden

« Spaghetti » gourd, cacio e pepe

Sea scallops, kumquat, coriander

Blue lobster, white, rose

Matured John Dory, vin jaune cream

Lamb confit with soft spices, spinach

Pigeon, radicchio lettuce, old Banyuls

Roasted chicken from Landes, black trumpet

Raw milk ice cream

Grapefruit

Vanilla pear, coriander, fino

WINE PAIRING

160€



Alain Ducasse
BACCARAT