

ALAIN DUCASSE EXPERIENCE

240€

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

Oyster, tomato, mezcal

Cucumber, mackerel

Provence garden

Green beans, cuttlefish, sesame

Mullet, seaweed, rock samphire

Blue lobster, white, rose

Pollock fish, white caponata, chanterelle mushrooms

Red mullet, pig's ear, Espelette pepper

Beef, cocoa nibs, spring onion

Duck, olive, artichoke

Melon, capers, olive oil

Peach salad, redcurrant, feta

chocolate, coriander

WINE PAIRING

160€



Alain Ducasse
BACCARAT