



LUNCH MENU

90

according to the chef selection, in three steps

MENU CRISTAL

180

Oyster, tomato, mezcal
Cucumber, mackerel



Iced 'Niçoise', crunchy vegetables



John Dory, caponata, girolles



Duck, piperade, raspberries



Fig to fig, Saint-Amour granité

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.
ALL OUR MEATS ARE COMING FROM FRANCE.



ALAIN DUCASSE EXPERIENCE

240

Provence garden
Green beans, cuttlefish, sesame

Grey mullet, bottarga, pollen and petals

Red mullet, pig ear, samphire

Blue lobster, white, rose

Chicken brioche, ceps

Jersiais beef, cocoa nibs

Matured cheeses

Melon, caper, olive oil

Chocolate from our Manufacture, coriander

**UPON REQUEST,
OUR CREATION ARE AVAILABLE 'À LA CARTE'**

IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE
RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.