



MENU CRISTAL

Oyster, tomato, mezcal Landes farmer



Provence garden



John Dory, pil-pil, sea beans



Duck, turnip, quince



Poached pear, sherry granita

ALAIN DUCASSE EXPERIENCE

240

Provence garden

Trumpet mushrooms, cuttlefish, vegetable stew

Grey mullet, bottarga, pollen and petals
Blue lobster, white, rose
Red mullet, pig ear, full-bodied juice
Chicken, Jerusalem artichoke, coffee
Jersiais beef, cocoa nibs

Matured cheeses

Lemon, lovage
Chocolate from our Manufacture, coriander

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