



## LUNCH MENU

90

according to the chef selection, in three steps

### MENU CRISTAL

180

Oyster, tomato, mezcal  
Landes farmer



Provence garden



John Dory, pil-pil, sea beans



Duck, turnip, quince



Louise-bone pear, sherry granita

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



## 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

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