



LUNCH MENU

90

according to the chef selection, in three steps

MENU CRISTAL

180

EXPÉRIENCE ALAIN DUCASSE

240

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



Provence garden	48
Scallops, kumquat, horseradish	60
Trumpet mushrooms, cuttlefish, vegetal stew	55
Blue lobster, white, rose	90
John Dory, melting potatoes, iodine-rich condiment	80
Red mullet, pig ear, samphire	70
Duck, turnip, quince	68
Hare 'à la royale', apple, grapes in verjuice	80
Chicken, Jerusalem artichoke, coffee	65
Matured cheeses	28
Lemon, lovage	26
Louise-Bonne pear, sherry granita	26
Chocolate from our Manufacture, coriander	26

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