



LUNCH MENU

90

according to the chef selection, in three steps

MENU CRISTAL

180

EXPÉRIENCE ALAIN DUCASSE

240

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