

LUNCH MENU

According to the Chef's selection, in three steps

90

CRISTAL MENU

180

Creamy cauliflower

The Landes farm

Provence garden

Pollock 'sur canapé', olives, radicchio leaf

Duck, turnip, quince

Vanilla pear, sherry granita

ALAIN DUCASSE EXPERIENCE

240

Provence garden

Artichoke and black truffle vegetal stew

Scallops, kumquat, horseradish

Blue lobster, white, rose

Red mullet, pig ear, well-seasoned jus

Roasted chicken, mushrooms, watercress

Pigeon, 'pastilla', celeriac

Maturated cheeses

Clementine, herbs sorbet, honey

Chocolate from our Manufacture, toasted vanilla, passion fruit

Provence garden	48
Scallops, kumquat, horseradish	60
Artichoke and black truffle vegetal stew	65
Blue lobster, white, rose	90
Pollock 'sur canapé', olives, radicchio leaf	80
Red mullet, pig ear, well-seasoned jus	70
Duck, turnip, quince	68
Pigeon, 'pastilla', celeriac	75
Roasted chicken, mushrooms, watercress	65
Maturated cheeses	28
Clementine, herbs sorbet, honey	26
Vanilla pear, sherry granita	26
Chocolate from our Manufacture, toasted vanilla, passion fruit	26

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.
ALL OUR MEATS ARE COMING FROM FRANCE.
IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE
RESTAURANT TEAM KNOW UPON PLACING YOUR ORDER.
WINTER 2026