

## LUNCH MENU

According to the Chef's selection, in three steps

90

## CRISTAL MENU

180

Creamy cauliflower

The Landes farm

Provence garden

Pollock, sea potatoes, cockles

Saddle of lamb, green asparagus, pearly jus

Strawberries, Muscat wine vinaigrette, raw cream

## ALAIN DUCASSE EXPERIENCE

240

Provence garden

White asparagus, citrus fruits, ajo blanco

Cuttlefish and morel mushrooms in yellow wine

Blue lobster, white, rose

Red mullet, peas, pig ear

Roasted chicken, mushrooms, watercress

Pigeon, 'pastilla', celeriac

Matured cheeses

Citrus fruits, gin sabayon, basil

Chocolate from our Manufacture, toasted vanilla, passion fruit

Provence garden	48
White asparagus, citrus fruits, ajo blanco	55
Cuttlefish and morel mushrooms in yellow wine	60
Blue lobster, white, rose	90
Red mullet, peas, pig ear	70
Pollock, sea potatoes, cockles	80
Pigeon, 'pastilla', celeriac	75
Roasted chicken, mushrooms, watercress	65
Saddle of lamb, asparagus 'au vert', pearly jus	70
Matured cheeses	28
Citrus fruits, gin sabayon, basil	26
Strawberries, Muscat wine vinaigrette, raw cream	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.  
SPRING 2026