

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, black garlic, olive oil sorbet 

ALAIN DUCASSE EXPERIENCE

240

Provence garden

White asparagus, citrus fruits, ajo blanco

Caviar Box 

Blue lobster, white, rose

Red mullet, green peas, pig ear

Roasted chicken, mushrooms, watercress

Morels and veal's foot 'à la romaine'

Matured cheeses

Raspberries, basil, shortbread

Chocolate from our Manufacture, toasted vanilla, passion fruit

Provence garden 48

White asparagus, citrus fruits, ajo blanco 58

Caviar Box  58

Blue lobster, white, rose 90

Pollock, seaside potatoes, cockles 80

Red mullet, green peas, pig ear 70


Morels and veal's foot 'à la romaine' 75

Roasted chicken, mushrooms, watercress 65

Saddle of lamb, 'green' asparagus, pearly jus 70

Matured cheeses 28

Raspberries, basil, shortbread 26

Strawberries, black garlic, olive oil sorbet  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