

LUNCH MENU

According to the Chef's selection, in three steps

90

CRISTAL MENU

180

Raw red sea bream, sea urchin , pistachior

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

Cuttlefish, green beans, sesame.

Caviar Box 

Blue lobster, white, rose

Red mullet, green peas, pig ear

Roasted chicken, mushrooms, watercress

Chanterelles and veal's foot 'à la romaine'

Matured cheeses

Raspberries, basil, shortbread

Chocolate from our Manufacture, toasted vanilla, passion fruit

Caviar Box



58

Provence garden

48

Cuttlefish, green beans, sesame

58

Blue lobster, white, rose

90

Red mullet, green peas, pig ear

70

Pollock, seaside potatoes, cockles

80

Roasted chicken, mushrooms, watercress

65

Saddle of lamb, 'green' asparagus, pearly jus

68

Summer chartreuse of young pigeon, crushed olive sauce

75

Matured cheeses

28

Raspberries, basil, shortbread

26

Chocolate from our Manufacture,
toasted vanilla, passion fruit

26

Cherries, pistachio ice cream, shiso

26

Strawberries, black garlic, olive oil sorbet



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