

MENU DÉJEUNER

According to the Chef's selection, in three steps
90

MENU CRISTAL

180

Provence garden

Slowly cooked girolles, fountain watercress, smoked eel

Line-caught pollock à la Dugléré, tomatoes, orache

Seared chicken from Les Landes with soft spices, Swiss chard and green olives

Confit citrus in a sweet bitterness

EXPÉRIENCE ALAIN DUCASSE

240

Provence garden

Raw matured red porgy, crunchy fennel, bottarga

Slowly cooked girolles, fountain watercress, smoked eel

Blue lobster, white, rose

Brill cooked with shellfish, half-salted butter cooking jus

Thinly sliced duckling, tender turnip, dolce forte sauce

Cheese matured by Bernard Antony

Raw and cooked figs, shortbread, Saint-Amour granité

Raw matured red porgy, crunchy fennel, bottarga 48

Slowly cooked girolles, fountain watercress, smoked eel 48

Truffled veal sweetbread / chicken, spinach leaves, Paris mushrooms 58

Blue lobster, white, rose 90

Line-caught pollock à la Dugléré, tomatoes, orache 70

Brill cooked with shellfish, half-salted butter cooking jus 80

Saddle of lamb, piquillos, dried fruits 75

Seared chicken from Les Landes with soft spices, Swiss chard, green olives 65

Thinly sliced duckling, tender turnip, dolce forte sauce 68

Cheese matured by Bernard Antony 28

Confit citrus in a sweet bitterness 26

Raw and cooked figs, shortbread, Saint-Amour granité 26

Chocolate and coffee from our Manufactures 26

NET PRICE IN EURO, TAXES AND SERVICE INCLUDED.
WE GUARANTEE THE ORIGIN OF ALL OUR MEAT, FISH AND MOLLUSC, AVAILABLE UPON REQUEST.
IF YOU SUFFER ANY FOOD ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE RESTAURANT TEAM
KNOW UPON PLACING YOUR ORDER.
SUMMER 2026