

MENU DÉJEUNER

According to the Chef's selection, in three steps

CRISTAL

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

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

Pear 'Beurré Hardy' in a tart, raw, as a sorbet

Raw matured red porgy, crunchy fennel, bottarga

Slowly cooked girolles, fountain watercress, smoked eel

Truffled veal sweetbread / chicken, spinach leaves, Paris mushrooms

Blue lobster, white, rose

Line-caught pollock à la Dugléré, tomatoes, orache

Brill cooked with shellfish, half-salted butter cooking jus

Saddle of lamb, aubergine, dried fruits

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

Thinly sliced duckling, tender turnip, dolce forte sauce

Cheese matured by Bernard Antony

Confit citrus in a sweet bitterness

Chocolate and coffee from our Manufactures

Pear 'Beurré Hardy' in a tart, raw, as a sorbet

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.
FALL 2026