MENU DÉJEUNER

According to the Chef's selection, in three steps

90

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

240

Provence garden

Scallops and radishes 'à cru', leaves condiment

Slowly cooked girolles, fountain watercress, smoked eel

Brill cooked with shellfish, half-salted butter cooking jus

Blue lobster, white, rose

Roasted thinly sliced mallar duck with quince, cabbage, dolce forte sauce

Cheese matured by Bernard Antony

Raw and cooked Beurre Hardy pear tart

Slowly cooked girolles, fountain watercress, smoked eel	48
Scallops and radishes 'à cru', leaves condiment	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, aubergine, dried fruits	75
Roasted thinly sliced mallar duck with quince, cabbage, dolce forte sauce	68
Seared chicken from Les Landes with soft spices, Swiss chard, green olives	65
Cheese matured by Bernard Antony	28
Confit citrus in a sweet bitterness	26
Chocolate and coffee from our Manufactures	26
Raw and cooked Beurre Hardy pear tart	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.
FALL 2026