



Dinner



La carte

start

burrata and beetroot	16€
spicy ceviche sea bass , guacamole, sesame seeds crouton	16€
house smoked scottish salmon , cauliflower slices and lemon	14€
crab salad , roasted lettuce, spicy vinaigrette	23€
roasted vinaigrette leeks with piquillo , mimosa egg, radish shoot	€ 12€
pumpkin and butternut soup with goat and chestnut	10€
organic poached egg , cep cappuccino, mushroom, foie gras	15€
foie gras maison , beetroot chutney	20€
6 oysters fine de claire, n°2, marennes oléron	22€
veal tartare with caviar osciètre 20gr	50€
caviar osciètre 20gr	40€

main

fish

scottish salmon tataki "Label Rouge" , smoked salt, cucumber and ginger	26€
roasted wild cod fillet , curry, kale cabbage, quinoa and confit apricot	29€
scallops with lemon butter snow peas and butternut	34€
wild sole meunière (300/400gr)	44€

meat

pan-sauteed duck foie gras with citrus and riquette	29€
challans duck roasted with honey and ginger, new vegetables	27€
veal chop façon milanaise , whole lettuce, kalamansi vinegar	29€€
beef skirt steak . béarnaise or peppercorn sauce, house french fries	24€
pan seared rib-eye steak , béarnaise or peppercorn sauce, house french fries	42€
roasted landes chicken supreme , basil mashed potatoes	27€
hare à la royale	38€

veggie

ravioli with mushrooms, butternut and rocket	29€
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bowls

alcazar bowl , semi whole rice. scottish salmon sauce ponzu, radish, squash, cucumber, spicy mashed avocado	26€
prawn bowl, quinoa avocado, mango, pumpkin seeds, cashew	28€

to share

stuffed large farm chicken fried foie gras, 100 days from Orléans, with house french fries	79€
slow cooked shoulder of lamb , rice and chestnut bulgar, goat cheese, mint, lemon	78€
large farm chicken , 100 days from Orléans, Valérie Solvit style, house french fries, salad	66€

sides

house french fries / french beans / potatoes purée / green herb salad	6.5€
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dessert

vanilla millefeuille and raspberries	13€
roasted pineapple carpaccio with spices , mango sorbet	13€
fine apple tart	13€
pavlova , passion fruit	14€
omelette norvégienne	14€
mousse au chocolat	11€

cheese

ossau iraty , black cherry jam	11€
saint-marcellin , winter salad	11€



Tous nos plats sont « faits maison », élaborés sur place à partir de produits bruts
 Tous nos produits sont susceptibles de contenir des produits allergènes tel que gluten, œuf, lait, fruits à coque, graine de sésame, arachides, soja, moutarde, céleri, poissons, crustacés, mollusques, lupin, anhydride sulfureux et sulfites. Détails sur demande
 Origine de la viande de bœuf : UK ou Allemagne Origine de la viande de veau : France

06/12/2018