



Lunch



## Lunch

main 27€ / start-main or main-dessert 34€ / start, main and dessert 41€

glass of wine or ½ mineral water / coffee included

### start

sea bass ceviche, guacamole, sesame seeds crouton

**burrata and beetroot**

house smoked **Scottish salmon**, cauliflower slices and lemon

**roasted vinaigrette leeks with piquillo**, mimosa egg, radish shoot

**pumpkin and butternut soup** with goat and chestnut

**organic poached egg**, cep cappuccino, mushroom, foie gras

### main

**scottish salmon tataki**, smoked salt, ginger and cucumber

**fish and chips**

**roasted wild cod fillet**, cury, kale cabbage, quinoa and confit apricot

**mushrooms ravioli**; butternut and rocket

**hanger steak beef**, béarnaise or pepper sauce, house french fries *cooking "well done" not recommended*

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar

**sauerkraut** with riesling

**scallops with lemon butter**, snow peas and butternut **+4 €**

**roasted challans duck** with honey and ginger, new vegetables

**gers chicken supreme** roasted, basil mashed potatoes

**alcazar bowl** semi whole rice, scottish salmon, sauce ponzu, radish, squash

cucumber, spicy mashed avocado

**prawn bowl**, quinoa avocado, mango, pumpkin seed, cashew

**special of the day**

### dessert

**pavlova**, passion fruit

**vanilla millefeuille** and raspberries

**fine apple tart**

**roasted pineapple carpaccio with spices**, mango sorbet

**chocolate mousse**

**omelette norvegienne**

**saint marcellin**, winter salad

Côtes-de-Bourg, Château Mercier Cuvée Tradition - Rouge 2014 (14cl)

Blaye-Côtes-de-Bordeaux, Château des Tourtes Cuvée Classique - Blanc 2017 (14cl)

IGP Méditerranée "Cuvée des Princes", Saint Béatrice - Rosé 2017 (14cl)

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)  
Origine de la viande de bœuf : UK ou Allemagne Origine de la viande de veau : France

06/12/2018



## La carte

### start

**burrata and beetroot**

16€

**crab salad**, roasted lettuce, spicy vinaigrette

19€

**roasted vinaigrette leeks with piquillo**, mimosa egg, radish shoot

12€

**pumpkin and butternut soup** with goat and chestnut

10€

house **scottish smoked salmon**, cauliflower slice and lemon

14€€

**sea bass ceviche**, guacamole, sesame seeds crouton

16€

**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

**pan-sautéed duck foie gras** with citrus and riquette

29€

**scottish salmon tataki**, smoked salt, ginger, and cucumber

26€

**gers chicken supreme** roasted, basil mashed potatoes

27€

**hare à la royale**

38€

**roasted challans duck** with honey and ginger, new vegetables

27€

**pan seared rib-eye steak**, béarnaise or peppercorn sauce, house french fries

42€

**roasted wild cod fillet**, curry, kale cabbage, quinoa and confit apricot

29€

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar

29€€

**scallops with lemon butter**, snow peas and butternut

34€

**wild sole meuniere** (300/400gr)

39€

**beef skirt steak**. béarnaise or peppercorn sauce, house french fries

24€

*cooking "well done" not recommended*

**mushrooms ravioli**, butternut and rocket

29€

**alcazar bowl** semi whole rice, scottish salmon sauce ponzu, radish, fennel,

26€

cucumber, spicy mashed avocado

**prawn bowl**, avocado, mango, pumpkin seed, cashew and quinoa

28€

### to share

**slow cooked shoulder of lamb**, rice and chestnut boulgar, goat cheese, mint, lemon

78€

**large farm chicken**, 100 days from Orleans, Valérie Solvit style, house french fries, salad

66€

**stuffed large farm chicken** fried foie gras, 100 days from Orléans, with house french fries

79€

### sides

house french fries / french beans / potatoes purée / green herb salad

6.5€