



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

girolles ravioli

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

roasted fig, gingerbread, style fried bread, vanilla ice cream

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

28/11/2018



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€

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€

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

24€

girolles and asparagus ravioli

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€

hanger steak beef (700/800gr), béarnaise or pepper sauce, house french fries

58€

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€