


Wine by the glass 14cl

BLANC

2017 Pays D'Oc, Chardonnay, Domaine Gayda	8€
2017 Chablis, Domaine William Fèvre	9.5€
2016 Sancerre "Les Chailloux", Domaine Fouassier 	11€

ROSE

2018 IGP Méditerranée "Cuvée des Princes", Sainte Béatrice	8.5€
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ROUGE

VALLEE DE LA LOIRE

2017 Chinon, Les graves, Domaine Fabrice Gasnier 	8.5€
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GRAND SUD

2017 Pays D'Oc, Syrah, Domaine Gayda	8€
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BORDEAUX

2015 Médoc, Pépin d'Escurac	9.5€
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LIQUOREUX (10 cl)

2014 Sauternes, Château de Myrat, Grand Cru	14.5€
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Les bouteilles

VINS BLANCS

VALLEE DE LA LOIRE 75cl

2016 Pouilly-Fumé "La Moynerie", Michel Redde & Fils	71€
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VALLEE DU RHONE

2015 Condrieu, Château Mas-Neuf, Luc Baudet	92€
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BOURGOGNE

2016 Chablis 1er Cru "Montée de Tonnerre", Domaine du Chardonnay	72€
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2013 Meursault "La Barre Dessus", Domaine Piguët-Chouët	92€
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LIQUOREUX 50cl

2014 Sauternes, Château de Myrat, Grand Cru	67€
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VINS ROSE

2017 Côtes de l'Ardèche « Audacieuse » Château de la Selve 	49€
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VINS ROUGES

VALLEE DE LA LOIRE

2017 Chinon, Les graves, Domaine Fabrice Gasnier 	41€
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BORDEAUX

2012 Haut-Médoc, Château Lieujean, Cru Bourgeois	50€
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2016 Pessac-Léognan, Château d'Alix	55€
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2011 Margaux, Château Mongravey, Cru Bourgeois	87€
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2014 Saint-Emilion Grand Cru, Château Pavillon Figeac	95€
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GRAND SUD

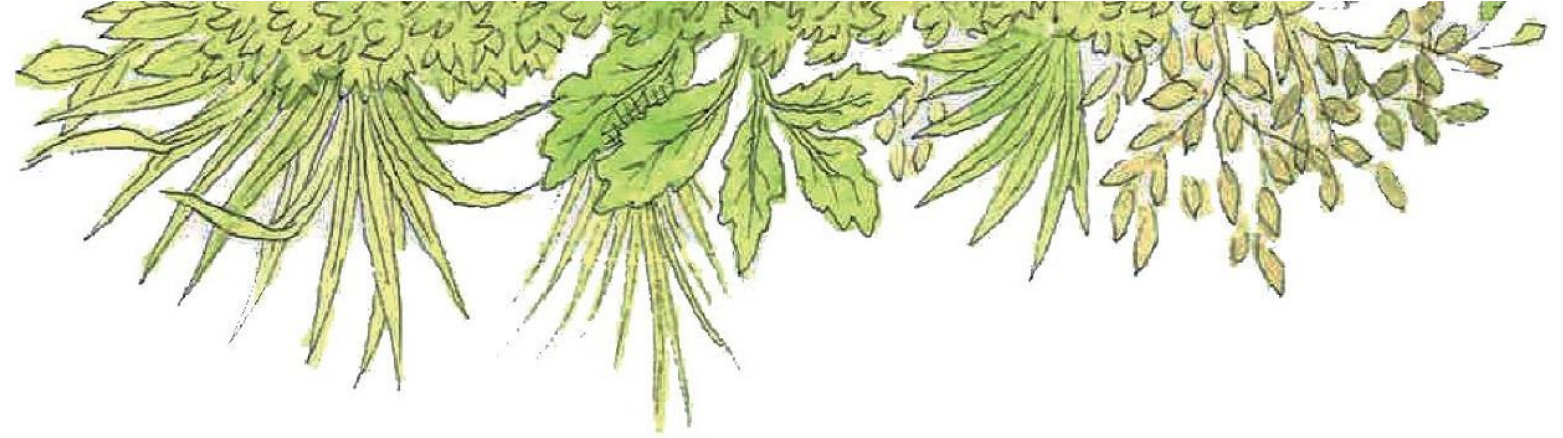
2016 Côtes-du-Languedoc, Pic Saint-Loup, Bergerie de l'Hortus	43€
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BOURGOGNE

2015 Hautes-Côtes-de-Beaune, Domaine Parigot	60€
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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€
veal tataki with yuzu	14€
foie gras maison , beetroot chutney	20€
6 snails of Bourgogne with garlic butter	15€
la "bonne foie" , 100% vegetal, "this is not a foie gras" <i>"L'Instant Cru", new raw gastronomy by Marie-Sophie</i>	23€
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 , lemongrass broth, purée of parsnip	29€
scallops with lemon butter snow peas and butternut	34€

meat

pan-sauteed duck foie gras with citrus and riquette	29€
challans duckling with ginger and honey, mashed sweet potatoes	27€
beef skirt steak . béarnaise or peppercorn sauce, house french fries <i>cooking "well done" not recommended</i>	24€
pan seared rib-eye steak , béarnaise or peppercorn sauce, house french fries	42€
veal chop façon milanaise , whole lettuce, kalamansi vinegar	29€€
roasted landes chicken supreme , basil mashed potatoes	27€

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€
thai beef bowl , fennel, kale, semi whole rice	26€

to share for two or more

stuffed large farm chicken fried foie gras, 100 days from Orléans, with house french fries	79€
slow cooked shoulder of lamb , rice and chestnut boulgar, goat cheese, mint, lemon	78€
large farm chicken , 100 days from Orléans, Valérie Solvit style, house french fries, salad	66€
beef skirt steak . (700gr) béarnaise or pepper corn sauce, house french fries	65€

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€
fondant chocolate cake	13€
fine apple tart	13€
"operaw" the respect of the rules in a free interpretation <i>"L'Instant Cru", new raw gastronomy 100% vegetal by Marie-Sophie</i>	13€
pavlova , passion fruit	14€
chocolat mousse	11€

cheese

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