



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€
avocat toast , scottish salmon "label rouge" young lettuce shoots	14€
veal tataki with yuzu	14€
crab salad , roasted lettuce, spicy vinaigrette	23€
la "bonne foie" , 100% vegetal, "this is not a foie gras" <i>"L'Instant Cru", new raw gastronomy by Marie-Sophie</i>	23€
pumpkin and butternut soup with goat and chestnut	10€
6 snails of Bourgogne with garlic butter	15€
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 , lemongrass broth, purée of parsnip	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 duckling with ginger and honey, mashed sweet potatoes	27€
veal chop façon milanaise , whole lettuce, kalamansi vinegar	29€
beef skirt steak . béarnaise or peppercorn sauce, house french fries	24€
<i>"well done" not recommended</i>	
pan seared rib-eye steak , béarnaise or peppercorn sauce, house french fries	42€
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€
thaï beef bowl , fennel, kale, semi whole rice	26€

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 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 peppercorn 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€
fondant chocolate cake	13€
roasted pineapple carpaccio with spices , mango sorbet	13€
fine apple tart	13€
pavlova , passion fruit	14€
"operaw" the respect of the rules in a free interpretation <i>"L'Instant Cru", new raw gastronomy 100% vegetal by Marie-Sophie</i>	13€
omelette norvégienne	14€
chocolat mousse	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

08/02/2019