



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

avocat toast, scottish salmon "label rouge" young lettuce shoots

house smoked scottish salmon, cauliflower slices and lemon

veal tataki with yuzu

pumpkin and butternut soup with goat and chestnut

6 snails of Bourgogne with garlic butter

organic poached egg, cep cappuccino, mushroom, foie gras

main

scottish salmon tataki, smoked salt, ginger and cucumber

roasted wild cod fillet, lemongrass broth, purée of parsnip

mushrooms ravioli, butternut and rocket

beef skirt steak. béarnaise or peppercorn sauce, house french fries *cooking "well done" not recommended*

veal chop façon milanaise, whole lettuce, kalamansi vinegar

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

challans duckling with ginger and honey, mashed sweet potatoes

gers chicken supreme roasted, basil mashed potatoes

alcazar bowl semi whole rice, scottish salmon, sauce ponzu, radish, squash
cucumber, spicy mashed avocado

thai beef bowl, fennel, kale, semi whole rice

special of the day

dessert

pavlova, passion fruit

vanilla millefeuille and raspberries

fondant chocolate cake

fine apple tart

operaw the respect of the rules in a free interpretation

"l'Instant Cru", new raw gastronomy 100% vegetal by Marie-Sophie

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

08/02/2019

La carte

start

burrata and beetroot

16€

crab salad, roasted lettuce, spicy vinaigrette

19€

avocat toast, scottish salmon "label rouge" young lettuce shoots

14€

pumpkin and butternut soup with goat and chestnut

10€

la "bonne foie", 100% vegetal, "this is not a foie gras"
"l'Instant Cru", new raw gastronomy by Marie-Sophie

23€

veal tataki with yuzu

14€

house scottish smoked salmon, cauliflower slice and lemon

14€€

sea bass ceviche, guacamole, sesame seeds crouton

16€

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

pan-sautéed duck foie gras with citrus and riquette

29€

scottish salmon tataki, smoked salt, ginger, and cucumber

26€

roasted wild cod fillet, lemongrass broth, purée of parsnip

29€

gers chicken supreme roasted, basil mashed potatoes

27€

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

42€

challans duckling with ginger and honey, mashed sweet potatoes

27€

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
cooking "well done" not recommended

24€

mushrooms ravioli, butternut and rocket

29€

alcazar bowl semi whole rice, scottish salmon sauce ponzu, radish, fennel,
cucumber, spicy mashed avocado

26€

thai beef bowl, fennel, kale, semi whole rice

26€

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€

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€