



Dinner



## La carte

### start

<b>burrata and beetroot</b>	16€
<b>spicy ceviche sea bass</b> , guacamole, sesame seeds crouton	16€
<b>house smoked scottish salmon</b> , cauliflower slices and lemon	14€
<b>avocat toast</b> , scottish salmon "label rouge" young lettuce shoots	14€
<b>veal tataki</b> with yuzu	14€
<b>half lobster</b> , parisian style	32€
<b>crab salad</b> , roasted lettuce, spicy vinaigrette	23€
<b>la "bonne foie"</b> , 100% vegetal, "this is not a foie gras" <i>"L'Instant Cru", new raw gastronomy by Marie-Sophie</i>	23€
<b>half lobster</b> , parisian style	32€
<b>6 snails of Bourgogne</b> with garlic butter	15€
<b>organic poached egg</b> , cep cappuccino, mushroom, foie gras	15€
<b>foie gras maison</b> , beetroot chutney	20€
<b>6 oysters</b> fine de claire, n°2, marennes oléron	22€
<b>caviar osciètre</b> 20gr	40€

### main

#### fish

<b>scottish salmon tataki "label rouge"</b> , smoked salt, cucumber and ginger	26€
<b>roasted wild cod fillet</b> , lemongrass broth, purée of parsnip	29€
<b>scallops with lemon butter</b> snow peas and butternut	34€
<b>wild sole meunière</b> (300/400gr)	44€

#### meat

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

### veggie

<b>ravioli</b> with mushrooms, butternut, rocket and snow peas	29€
--	-----

### bowls

<b>alcazar bowl</b> , semi whole rice. scottish salmon sauce ponzu, radish, squash, cucumber, spicy mashed avocado	26€
<b>prawn bowl</b> , quinoa avocado, mango, pumpkin seed, cashew	28€

### to share

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

### sides

house french fries / french beans / potatoes purée / green herb salad	6.5€
---	------

### dessert

<b>vanilla millefeuille</b> and raspberries	13€
<b>rice pudding</b> salt butter caramel	11€
<b>roasted pineapple carpaccio with spices</b> , mango sorbet	13€
<b>fine apple tart</b>	13€
<b>pavlova</b> , passion fruit	14€
<b>"operaw"</b> the respect of the rules in a free interpretation <i>"L'Instant Cru", new raw gastronomy 100% vegetal by Marie-Sophie</i>	13€
<b>omelette norvégienne</b>	14€
<b>rum baba</b>	13€
<b>chocolat mousse</b>	11€
<b>cheese</b>	
<b>ossau iraty</b> , black cherry jam	11€
<b>saint-marcellin</b> , 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