



Lunch

Modes of payment : AMEX / CB /ALIPAY / CHEQUE / TICKET RESTAURANT



## 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

**ice cucumber soup** with mint, flaxseed

**veal tataki** with yuzu

**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, ginger and snow peas

**mushrooms ravioli**, asparagus, rocket and snow peas

**ray wings**, lemon butter, mashed potatoes

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

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar

**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, cucumber, spicy mashed avocado

**prawn bowl**, quinoa avocado, mango, pumpkin seed, cashew

### special of the day

### dessert

**pavlova**, passion fruit

**vanilla millefeuille** and raspberries

**strawberries and raspberries +2€**

**rice pudding** salt butter caramel

**strawberries melba**

**roasted pineapple carpaccio with spices**, mango sorbet

**carafe chocolate mousse**

**omelette norvegienne**, vanilla, raspberries flambée with Grand Marnier


**rum baba**

**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

09/05/2019



## La carte

### start

**burrata and beetroot**

16€

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

14€

**half lobster**, parisian style

32€

**ice cucumber soup** with mint, flaxseed

12€

**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 mareennes oléron

22€

**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, ginger and snow peas

29€

**gers chicken supreme** roasted, asparagus and snow peas

27€

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

42€

**ray wings**, lemon butter, mashed potatoes

26€

**challans duckling** with ginger and honey, mashed sweet potatoes

27€

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar

29€€

**wild sole meuniere** (300/400gr)

44€

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

24€

**mushrooms ravioli**, asparagus, rocket and snow peas

29€

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

26€

**prawn bowl**, quinoa avocado, mango, pumpkin seed, cashew

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€

**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€