




Wine by the glass 14cl

BLANC

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| 2018 Pays d'Oc, Chardonnay de la Chevalière  | 8.5€ |
| 2018 Chablis, Domaine William Fèvre | 9.5€ |
| 2017 Sancerre "Les Chailloux", Domaine Fouassier  | 11€ |

ROSE

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|---|------|
| 2018 Château Sainte Béatrice, "Cuvée des Princes" | 8.5€ |
| 2018 Les Baux-de-Provence "Equinoxe" Domaine de Lauzières  | 10€ |

ROUGE

VALLEE DE LA LOIRE

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|---|------|
| 2018 Saumur-Champigny, Domaine des Roches Neuves, Thierry Germain  | 8.5€ |
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GRAND SUD

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

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| 2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige | 9.5€ |
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LIQUOREUX (10 cl)

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| 2011 Sauternes, Château de Myrat, Grand Cru | 14.5€ |
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Les bouteilles

VINS BLANCS

VALLEE DE LA LOIRE 75cl

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| 2017 Sancerre "Les Chailloux", Domaine Fouassier  | 59€ |
| 2017 Pouilly-Fumé "La Moynerie", Michel Redde & Fils | 71€ |

VALLEE DU RHONE

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| 2016 Condrieu, Château Mas-Neuf, Luc Baudet | 92€ |
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BOURGOGNE

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| 2018 Chablis, Domaine William Fèvre | 45€ |
| 2016 Chablis 1er Cru "Montée de Tonnerre", Domaine du Chardonnay | 72€ |
| 2013 Meursault "La Barre Dessus", Domaine Piguët-Chouët | 92€ |

LIQUOREUX 50cl

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


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|---|-----|
| 2018 Château Sainte Béatrice, "Cuvée des Princes" | 38€ |
| 2018 Les Baux-de-Provence "Equinoxe" Domaine de Lauzières  | 55€ |

VINS ROUGES

VALLEE DE LA LOIRE

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|---|-----|
| 2018 Saumur-Champigny, Domaine des Roches Neuves, Thierry Germain  | 41€ |
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BORDEAUX

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|---|-----|
| 2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige | 41€ |
| 2016 Pessac-Léognan, Château d'Alix | 55€ |
| 2011 Margaux, Château Mongravey, Cru Bourgeois | 87€ |
| 2014 Saint-Emilion Grand Cru, Château Pavillon Figeac  | 95€ |

GRAND SUD

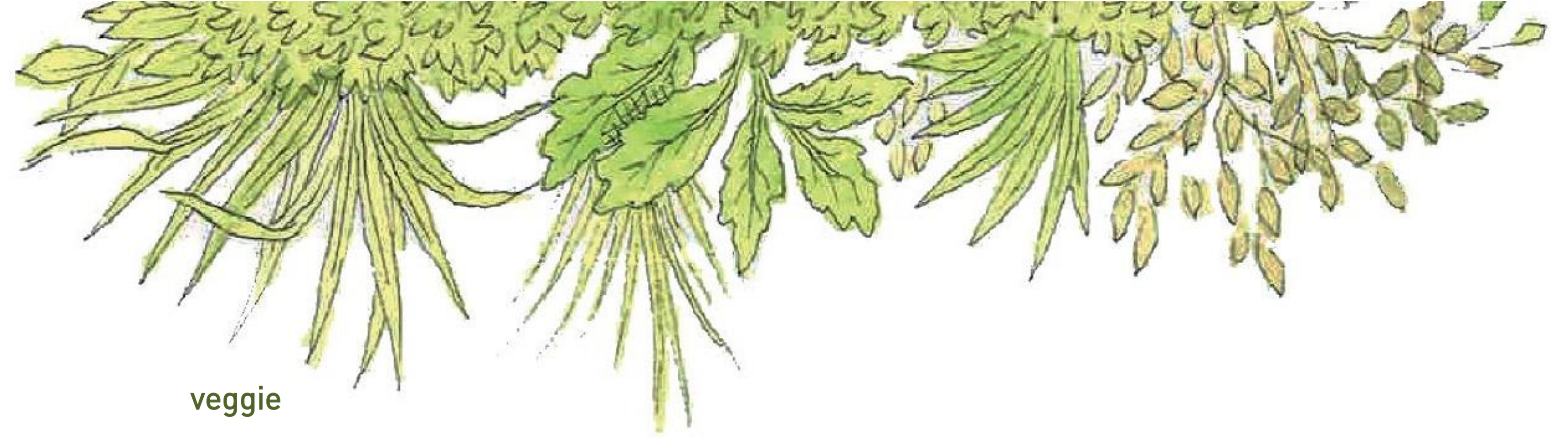
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| 2017 Côteaux-du-Languedoc, Pic Saint-Loup, Mas de Jon, Cuvée Aparté | 43€ |
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BOURGOGNE

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| 2017 Mercurey, Domaine Meix d'Arconcey | 60€ |
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Dinner



La carte

start

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| burrata , heirloom tomatoes | 16€ |
| spicy ceviche sea bass , guacamole, sesame seeds crouton | 16€ |
| welks from normandy , homemade mayonnaise | 12€ |
| green beans salad , spicy tomatoes, mushroom from paris | 17€ |
| veal tataki with yuzu, spirulina | 14€ |
| snaked tuna , coriander, sesame | 20€ |
| foie gras maison , beetroot chutney | 20€ |
| 6 snails of Bourgogne with garlic butter | 15€ |
| caviar osciètre 20gr | 40€ |

main

fish

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| scottish salmon tataki "Label Rouge" , smoked salt, cucumber and ginger | 26€ |
| roasted wild cod fillet , lemongrass broth, ginger and snow peas | 29€ |
| ray wings , lemon butter, mashed potatoes | 26€ |

meat

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| pan-sauteed duck foie gras with citrus and riquette | 29€ |
| challans duckling with ginger and honey, vegetables | 27€ |
| beef skirt steak . béarnaise or peppercorn sauce, house french fries | 24€ |
| <i>cooking "well done" not recommended</i> | |
| 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 , wild mushroom, snow peas | 27€ |

veggie

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| ravioli with mushrooms, asparagus, rocket and snow peas | 29€ |
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bowls

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| alcazar bowl , semi whole rice. scottish salmon sauce ponzu, radish, fennel, cucumber, spicy mashed avocado | 26€ |
| prawn bowl , quinoa avocado, mango, pumpkin seed, cashew | 28€ |
| chicken ceasar salad | 24€ |

to share for two or more

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| 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

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

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| vanilla millefeuille and raspberries | 13€ |
| roasted pineapple carpaccio with spices , mango sorbet | 13€ |
| strawberries and raspberries | 14€ |
| rice pudding salt butter caramel | 11€ |
| strawberries melba | 14€ |
| pavlova , passion fruit | 14€ |
| caraïbe chocolat mousse | 11€ |

cheese

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