



Lunch

Alcohol must not be offered or consumed by a minor
Payment mode : CB / Amex / Alipay / 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 heirloom tomatoes, olive oil from des baux de provence
welks from normandy, homemade mayonnaise
avocat toast, scottish salmon "label rouge" young lettuce shoots
green beans salad, spicy tomatoes, mushroom from paris, parmesan cheese
veal tataki with yuzu, spirulina
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
wild 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
vendée duckling with ginger and honey, vegetables
gers chicken supreme roasted, wild mushroom, snow peas
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
carafbe chocolate mousse
omelette norvegienne, vanilla, raspberries flambée with Grand Marnier
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

25/06/2019



La carte

start

burrata and heirloom tomatoes, olive oil from les baux de provence 16€
avocat toast, scottish salmon "label rouge" young lettuce shoots 14€
welks from normandy, homemade mayonnaise 12€
veal tataki with yuzu, spirulina 14€
sea bass ceviche, guacamole, sesame seeds crouton 16€
green beans salad, spicy tomatoes, mushroom from paris, parmesan cheese 13€
6 snails of Bourgogne with garlic butter 15€
organic poached egg, cep cappuccino, mushroom, foie gras 15€
snaked tuna, coriander 20€€
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, wild mushroom, snow peas 27€
pan seared rib-eye steak, béarnaise or peppercorn sauce, house french fries 42€
wild ray wings, lemon butter, mashed potatoes 26€
vendée duckling with ginger and honey, vegetables 27€
veal chop façon milanaise, whole lettuce, kalamansi vinegar 29€€
wild sole meuniere (300/400gr) 47€
beef skirt steak. béarnaise or peppercorn sauce, house french fries 24€
cooking "well done" not recommended
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€