



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 les baux de provence
avocat toast, scottish salmon "label rouge" young lettuce shoots
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, giroles, rocket and peas
wild ray wing, lemon butter, mashed potatoes
challans duckling with ginger and honey, vegetables
beef skirt steak. béarnaise or peppercorn sauce, grenaille potatoes *cooking "well done" not recommended*
veal chop façon milanaise, whole lettuce, kalamansi vinegar
landes chicken supreme burrata, fried fennel, tomatoe
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€
strawberries melba
roasted pineapple carpaccio with spices, mango sorbet
caraïbe 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)



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€
veal tataki with yuzu, spirulina 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€
caviar osciètre 2ogr 40€

main

pan-sauted 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€
landes chicken supreme, burrata, fried fennel and tomato 27€
challans duckling with ginger and honey, vegetables 27€
wild ray wings, lemon butter, mashed potatoes 26€
pan seared rib-eye steak, béarnaise or peppercorn sauce, grenaille potatoes 42€
veal chop façon milanaise, whole lettuce, kalamansi vinegar 29€
beef skirt steak. béarnaise or peppercorn sauce, grenaille potatoes 24€
cooking "well done" not recommended
mushrooms ravioli, giroles, 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

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

sides

grenaille potatoes / french beans / potatoes purée / green herb salad

6.5€