




Wine by the glass 14cl

Les vins au verre 14cl

BLANC

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

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

ROUGE

VALLEE DE LA LOIRE

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

2018 Pays D'Oc, Syrah, Domaine Gayda	8€
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BORDEAUX


2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige	9.5€
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Les bouteilles

VINS BLANCS


VALLEE DE LA LOIRE 75cl

2017 Sancerre "Les Chailloux", Domaine Fouassier 	59€
2018 Pouilly-Fumé "La Moynerie", Michel Redde & Fils	71€

VALLEE DU RHONE

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

2018 Chablis, Domaine William Fèvre	45€
2018 Chablis 1er Cru "Les Vaillons", Bernard Defaix 	72€
2017 Meursault, Domaine Michelot	92€

LIQUOREUX 50cl

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


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

VINS ROUGES

VALLEE DE LA LOIRE

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

2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige	41€
2016 Pessac-Léognan, Château d'Alix	55€
2013 Margaux, Château Mongravey, Cru Bourgeois	87€
2015 Saint-Emilion Grand Cru, Château Lagrave Figeac 	95€

GRAND SUD

2016 Côteaux-du-Languedoc, Pic Saint-Loup, Mas de Jon, Cuvée Aparté	43€
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BOURGOGNE

2017 Hautes-Côtes-de-Beaune, Domaine Parigot	60€
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Alcohol must not be offered or consumed by a minor
Payment mode : CB / Amex / Alipay / Ticket restaurant

Dinner



La carte

start

burrata , beetroot, olive oil from des baux de provence	17€
Onion soup , gratin with Cantal	10€
homemade poultry terrine	9€
spicy ceviche sea bass , guacamole, sesame seeds crouton	16€
avocado toast , Scottish salmon "label rouge" young lettuce shoots	14€
veal tataki with yuzu, spirulina	14€
duck foie gras maison , beetroot chutney	20€
6 snails of Bourgogne with garlic butter	14€
Organic poached egg , cep cappuccino, mushroom, foie gras	15€
6 oysters fine de Claire, n°3, « les huîtres d'Amélie »	22€
caviar osciètre 20gr	40€

main

fish

scottish salmon tataki "Label Rouge" , smoked salt, cucumber and ginger	26€
snacked scallops , orange braised endives	31€
roasted wild cod fillet , lemongrass broth, ginger and snow peas	29€
wild skate fish , lemon butter, mashed potatoes	26€

meat

pan-sauteed duck foie gras with citrus and riquette	31€
hare "à la royale" , mashed potatoes	37€
beef skirt steak . béarnaise or peppercorn sauce, house French fries	24€
<i>cooking "well done" not recommended</i>	
veal chop façon milanaise , whole lettuce, kalamansi vinegar	29€
roasted landes chicken supreme , burrata, fried fennel, tomatoe	27€
challans duckling with ginger and honey, mashed sweet potatoes	27€
roasted beef braised with black olive juice, mashed potatoes	19€

veggie

ravioli with mushrooms, girolles, rocket and pumpkin	27€
bowl VEGAN vegetable tajine , quinoa, orange blossom	18€

bowls

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

to share for two or more

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

sides

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

vanilla millefeuille and raspberries	13€
roasted pineapple carpaccio with spices , mango sorbet	13€
roasted figs , french toast of gingerbread	14€
pears "Belle Hélène"	14€
pavlova , passion fruit	14€
caribbean chocolat mousse	11€

cheese

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