

La Carte

L'ALCÔVE

R E S T A U R A N T

# To Share

## Seafood Charcuterie Platter

Sea chorizo, swordfish, tuna and cured Bottarga,  
rye bread and Dulse seaweed jam

32

## Starters

### Root Curry

Root vegetables and ginger confit,  
red curry cream and puffed rice

18

### Marbled Scallops

Lemony endive purée, pecan praline, apple gel,  
endive tips with chive oil

18

### Sardines on Toast

Fried and marinated, raisin condiment, caramelized onions  
and mustard, verjuice and fresh pomegranate vinaigrette

18

# Sea Flavours

## Spiced Crust Rockfish

Potato risotto with shredded Brussels sprouts  
Clementine oil vinaigrette

31

## Forest Sea Bass

Jerusalem artichokes in crispy petals, black garlic and pickled girolles,  
Chanterelle mushrooms in a fresh herb salad

33

# Pasture Flavours

## Confit Pork Cheeks

Multicolored carrots roasted with bay leaf oil,  
smoked country bacon and red wine sauce

30

## Knife-Cut Beef Tartare Rossini style

Finely grated salt-cured foie gras, toasted brioche,  
vinaigrette with truffle sauce,  
served with potato churros

30

# Garden Flavours

## Cream of Parsnip Soup

Thinly sliced parsnips, poached pears in a Cubeb pepper syrup,  
hazelnut crumble

20

## Fried Brousse Ravioli

Dandelion greens, lamb's lettuce, and spinach in a creamy stuffing,  
romaine lettuce heart, confit egg yolk, and exotic vinaigrette

20

## For Children

We can adapt the dishes on the menu to suit your little gourmets' wishes

16

# Desserts

## Mop Up Tiramisu

Mocha-flavored mascarpone cream, large ladyfingers,  
served with a frappé coffee

11

## Chocolate and Cranberries

Contrasting mousses: delicious chocolate and tangy cranberry,  
gavotte, and crystallized cranberries

11

## Paarlava

Pistachio-flavored mascarpone Chantilly cream,  
crunchy meringue and fresh kiwi

11

## Selection of Cheeses

by Olivier Nesty

13