

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 butter and jam

32

Starters

Crispy Asparagus

Filo pastry seasoned with gomasio sea salt and nori,
black sesame mayonnaise, and kumquats

18

Marbled Scallops

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

18

Tuna Carpaccio

Thoïonade and coriander sauce, cucumber and ginger chutney,
burnt lime condiment and crunchy radishes

18

Sea Flavours

Spiced Crust Rockfish

Potato risotto with shredded pakchoi cabbage,
orange oil vinaigrette

31

Riviera Sea Bass

Ricotta gnocchi, caramelized sweet onions,
condiments of anchovies, capers, black olives and preserved lemons

33

Pasture Flavours

Veal Picanha

Sweet pea chimichurri,
lightly wilted leek with toasted pine nuts

32

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

Calico Artichoke

Warmed, tender heart, morel mushrooms stewed in hazelnut oil, grilled spring onions and puff pastry croutons

22

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

Vanilla Cloud

Vanilla sponge cake, lemon cream,
almond pralines and vanilla ice cream

11

Mille-Feuille

Peanut tuiles, chocolate ganache and smooth caramel,
chocolate ice cream

11

Parlova

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

11

Selection of Cheeses

by Olivier Nesty

13