La Carte

L'ALCÔVE

RESTAURANT

Tasting

(ten oysters for two people)

Pentalogy of Boudeuses Oysters N°4 from Maison Hervé

Cucumber tapenade, apple gel and snow
Pomegranates, baby spinach and lemon gel
White balsamic cream and shallot purée
Seaweed butter
Smoked sausage

35

Starters

Octopus Petals and Legumes

Chickpea and red lentil salad with sun-dried tomatoes from this summer, mint and cumin yogurt

18

Mackerel Gravlax

Orange and clementine vinaigrette with purple carrot shavings, black garlic cream, and bread croutons

18

Tuna Carpaccio

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

18

Net prices in € euros - including tax per person - excluding drinks - service included

Sea Flavours

Golden Scallops

Artichoke and sweet potato purée with whisky butter,
baby spinach, and pecans

31

Riviera Sea Bass

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

33

Pasture Flavours

Veal Picanha

Tender yellow beets, flat coco beans,
and fresh herbs salad

32

Knife-Cut Beef Tartare Avocado & Mango

Mango vinaigrette, flame-grilled avocado salpicons and tajine spice,
served with potato churros

30

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Garden Flavours

Porcini and Chanterelle Mushrooms Sautéed in Garlic Oil

Red cabbage confit with red wine and redcurrants,
Granny Smith apple, herbs, and fresh redcurrants

22

Fried Tofu Ravioli

Carrots, ginger, and grilled scallions in a creamy filling,
romaine lettuce heart, egg yolk confit, and exotic vinaigrette

22

For Children

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

16

A Pause for Lunch

According to the Chef's inspiration
(for lunch, Wednesday to Sunday)

MENU
Plat du Jour + Dessert

22

Plat du Jour

17

Net prices in € euros - including tax per person - excluding drinks - service included

Desserts

Hazelnut Financier

Hazelnut praline and ice cream,
lemon gel, and sorbet

11

Mille-Feuille

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

11

Coconut Pearl

Mango in various textures,
oat and almond granola with lime

11

Selection of Cheeses

by Olivier Nesty

13

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