

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

Roasted Porcini Mushrooms

Chestnut crumble, roasted chestnuts, pickled chanterelles,
30-month Parmigiano Reggiano, white sauce

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 grape vinaigrette

18

Sea Flavours

Striped Rockfish

Root vegetable vegan tortilla, shallot purée with balsamic vinegar and buttered white vinegar, crispy sweet potatoes

31

Sea Bass from the Orchard

Sea asparagus and baby corn risotto, flame-grilled lemon confit corn purée, fresh plums and black garlic relish

33

Pasture Flavours

Veal Osso-buco

Conchiglioni stuffed with multicolored carrots, parsnips and spinach, Cajun-spiced supreme sauce

30

Knife-Cut Beef Tartare with Jalapeño

Spiced chipotle pepper, fresh goat cheese, pickled capers and red onions, served with potato churros

30

Garden Flavours

Aubergine Milanaise

Roasted tomato, black and white garlic condiment,
risotto chantilly and puffed rice

18

Spaghetti Squash

Butternut squash purée with sage, squash panisse,
pumpkin salad with clementine and roasted pumpkin seeds

18

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

The Vanilla Pear

Billes de poire pochées dans un sirop vanillé, biscuit Diamant,
crème fraîche à la poudre de vanille et gel au Gin du Château Léoube

11

Selection of Cheeses

by Olivier Nesty

13