

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

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

Riviera Sea Bass

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

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

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