

La Carte

d'hiver...

L'ALCOVE

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

Broccoli Dome

Creamy pistachio, semolina and broccoli marrow in a crunchy salad,
avocado-apple dressing flavored with orange blossom water

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

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

Sea Flavours

Striped Rockfish

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

31

Forest Sea Bass

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

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

Contemporary Swiss Chard Gratin

Aged Comté cheese and lemon puree,
almond leaf pesto

20

Spaghetti Squash

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

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

The Vanilla Pear

Marbles of pear poached in vanilla syrup, Diamant biscuit,
fresh cream with vanilla powder and Château Léoube gin gel

11

Selection of Cheeses

by Olivier Nesty

13