

La Carte

Lunch...

Saturday & Sunday
(July & August)

L'ALCÔVE

R E S T A U R A N T

Salads

Sea Flavours Salad

Shrimp and tuna tataki, Wafu vinaigrette, shredded carrots and courgettes, cherry tomatoes and toasted sesame seeds, romaine hearts, little gem lettuce

25

Pasture Flavours Salad

Beef tataki, white sauce and pesto sauce, cherry tomatoes, pickled red onions, croutons, romaine hearts, little gem lettuce and fresh basil

25

Garden Flavours Salad

Watermelon, feta cheese, cucumber and pickled red onions, green zebra tomatoes, honey balsamic vinaigrette and lemon juice, romaine hearts, little gem lettuce and fresh mint

25

Les Plats du Jour

The Sea Flavour

According to the Chef's daily inspiration

20

The Pasture Flavour

According to the Chef's daily inspiration

20

Desserts

Pêche Melba

Raspberry coulis, peach confit in hibiscus syrup,
caramelised almonds and vanilla ice cream

11

Mille-Feuille

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

11

Pavlova

Pistachio-flavoured mascarpone Chantilly cream,
crunchy meringue and fresh apricots

11

Selection of Cheeses

by Olivier Nesty

13

For Children

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

16