

La Carte

Dinner...

Every day
(July & August)

L'ALCÔVE

R E S T A U R A N T

Tasting

(ten oysters for two people)

Pentology of Boudesuses Oysters N°4 from Maison Hervé

Cucumber tapenade, apple gel and snow
Pomegranates, baby spinach and lemon gel
White balsamic cream and shallot purée
Dulse seaweed jam
Smoked sausage

35

Starters

Tomato Steak

Airy mousse of Mozzarella di bufala,
balsamic vinaigrette, toasted pine nuts and fresh basil

18

Mackerel Gravlax

Strawberry soup with guanciale lardons and a white bread croutons,
mascarpone cream and cherry tomatoes

18

Tuna Carpaccio

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

18

Sea Flavours

Rockfish in the Countryside

Potato risotto with bell pepper jam,
spinach shoots and garlic cream

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 Last Year's Pickled Courgettes

Honey mustard vinaigrette, toasted thyme brioche powder,
served with potato churros

30

Garden Flavours

Calico Artichoke

Warmed, tender heart, smoked eggplant puree,
grilled spring onions with basil oil, roasted hazelnuts

22

Fried Brousse Ravioli

Dandelion greens, lamb's lettuce, and spinach in a creamy stuffing,
romaine lettuce heart, confit egg yolk, and exotic vinaigrette

22

For Children

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

16

Desserts

Peach Melba

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

11

Mille-Feuille

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

11

Paulova

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

11

Selection of Cheeses

by Olivier Nesty

13