





Dinner

Web : www.alcazar.fr

 alcazar_paris

 Alcazar Restaurant

 ALCAZAR mdp :alcazar75006

Alcohol must not be offered or consumed by a minor
Payment mode : CB / Amex / Alipay / Ticket restaurant

ALCAZAR
Restaurant · Salle à manger · Balcon



La carte



start

burrata and heirloom tomatoes , olive oil from les baux de provence	16€
avocado toast , scottish salmon "label rouge" young lettuce shoots	14€
organic poached egg , cep cappuccino, mushroom, foie gras	15€
spicy ceviche sea bass , guacamole, sesame seeds crouton	16€
snails of Bourgogne with garlic butter	15€
duck foie gras maison , beetroot chutney	20€
veal tataki with yuzu, spirulina	14€
6 oysters fine de claire, n°2, mareennes oléron	22€
caviar osciètre zogr	40€

main

fish

scottish salmon tataki "label rouge" , smoked salt, cucumber and ginger	26€
wild skate fish , lemon butter, mashed potatoes	26€
roasted wild cod fillet , lemongrass broth, ginger and snow peas	29€

meat

pan-sauteed duck foie gras with citrus and riquette	29€
beef skirt steak . béarnaise or peppercorn sauce, grenaille potatoes	24€
<i>"well done" not recommended</i>	
veal chop façon milanaise , whole lettuce, kalamansi vinegar	29€
<i>"well done" not recommended</i>	
roasted landes chicken supreme , burrata, fried fennel and tomato	27€
challans duckling with ginger and honey, vegetables	27€
pan seared rib-eye steak , béarnaise or peppercorn sauce, grenaille potatoes	42€

veggie

ravioli with mushrooms, girolles, rocket and snow peas	29€
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bowls

alcazar bowl , semi whole rice. scottish salmon sauce ponzu, radish, fennel, cucumber, spicy mashed avocado	26€
prawn bowl , quinoa avocado, mango, pumpkin seed, cashew	28€

to share

stuffed large farm chicken fried foie gras, 100 days from Orléans, with grenaille potatoes	79€
slow cooked shoulder of lamb , rice and chestnut bulgar, goat cheese, mint, lemon	78€
large farm chicken , 100 days from Orléans, Valérie Solvit style, grenaille potatoes	66€
beef skirt steak , béarnaise or peppercorn sauce, grenaille potatoes	65€

sides

grenaille potatoes / french beans / potatoes purée / green herb salad	6.5€
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dessert

roasted pineapple carpaccio with spices , mango sorbet	13€
strawberries melba	14€
pavlova , passion fruit	14€
vanilla millefeuille and raspberries	13€
omelette norvégienne , vanilla, raspberries flambée with Grand Marnier	14€
strawberries and raspberries	14€
caribbean chocolat mousse	11€
cheese	
ossau iraty , black cherry jam	11€
saint-marcellin , winter salad	11€



Tous nos plats sont « faits maison », élaborés sur place à partir de produits bruts
Tous nos produits sont susceptibles de contenir des produits allergènes tel que gluten, œuf, lait, fruits à coque, graine de sésame, arachides, soja, moutarde, céleri, poissons, crustacés, mollusques, lupin, anhydride sulfureux et sulfites. Détails sur demande
Origine de la viande de bœuf : UK ou Allemagne Origine de la viande de veau : France

04/09/2019