



Lunch

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

ALCAZAR  
Restaurant · Salle à manger · Balcon



## Lunch

main 27€ / start-main or main-dessert 34€ / start, main and dessert 41€

glass of wine or ½ mineral water / coffee included

### start

**sea bass ceviche**, guacamole, sesame seeds crouton

**onion soup**, gratin with Cantal

**homemade poultry terrine**

**burrata**, beetroot, olive oil from les baux de provence

**avocat toast**, scottish salmon "label rouge" young lettuce shoots

**veal tataki** with yuzu, spirulina

**6 snails of Bourgogne** with garlic butter

**organic poached egg**, cep cappuccino, mushroom, foie gras

### main

**scottish salmon tataki**, smoked salt, ginger and cucumber

**roasted wild cod fillet**, lemongrass broth, ginger and snow peas

**roasted beef braised** with black olive juice, mashed potatoes

**scallops snacks**, orange braised endives +3€

**challans duckling** with ginger and honey, vegetables

**mushrooms ravioli**, girolles, rocket and peas

**wild skate fish**, lemon butter, mashed potatoes

**beef skirt steak**. béarnaise or peppercorn sauce, house French fries *cooking "well done" not recommended*

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar

**landes chicken supreme** burrata, fried fennel, tomatoe

**bowl VEGAN vegetable tajine**, quinoa, orange blossom

**prawn bowl**, quinoa avocado, mango, pumpkin seed, cashew

**alcazar bowl** semi whole rice, scottish salmon, sauce ponzu, cucumber, spicy mashed avocado

**special of the day**

### dessert

**pavlova**, passion fruit

**pears "Belle Hélène"**

**roasted figs**, French toast of gingerbread

**vanilla millefeuille** and raspberries

**roasted pineapple carpaccio with spices**, mango sorbet

**carabe chocolate mousse**


**omelette norvegienne**, vanilla, raspberries flambée with Grand Marnier

**saint marcellin**, winter salad

Côtes-de-Bourg, Château Mercier Cuvée Tradition - Rouge 2014 (14cl)

Blaye-Côtes-de-Bordeaux, Château des Tourtes Cuvée Classique - Blanc 2017 (14cl)

IGP Méditerranée "Cuvée des Princes", Saint Béatrice - Rosé 2017 (14cl)

 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)  
Origine de la viande de bœuf : UK ou Allemagne Origine de la viande de veau : France

16/10/2019

## La carte

### start

**burrata**, beetroot, olive oil from les baux de provence 17€

**onion soup** gratin with Cantal 10€

**homemade poultry terrine** 9€

**avocat toast**, scottish salmon "label rouge" young lettuce shoots 14€

**veal tataki** with yuzu, spirulina 14€

**sea bass ceviche**, guacamole, sesame seeds crouton 16€

**6 snails of Bourgogne** with garlic butter 14€

**organic poached egg**, cep cappuccino, mushroom, foie gras 15€

**foie gras maison**, beetroot chutney 20€

**6 oysters** fine de claire, n°2 marennes oléron 22€

**caviar osciètre 20gr** 40€

### main

**pan-sautéed duck foie gras** with citrus and riquette 31€

**hare "à la royale"**, mashed potatoes 37€

**scallops snacks**, orange braised endives 31€

**roasted beef braised** with black olive juice, mashed potatoes 19€

**scottish salmon tataki**, smoked salt, ginger, and cucumber 26€

**roasted wild cod fillet**, lemongrass broth, ginger and snow peas 29€

**landes chicken supreme**, burrata, fried fennel and tomato 27€

**challans duckling** with ginger and honey, vegetables 27€

**wild ray wings**, lemon butter, mashed potatoes 26€

**veal chop façon milanaise**, whole lettuce, kalamansi vinegar 29€

**beef skirt steak**. béarnaise or peppercorn sauce, house French fries 24€

*cooking "well done" not recommended*

**mushrooms ravioli**, girolles, rocket and snow peas 27€

**alcazar bowl** semi whole rice, scottish salmon sauce ponzu, radish, 26€

roasted pumpkin, cucumber, spicy mashed avocado

**prawn bowl**, quinoa avocado, mango, pumpkin seed, cashew 28€

**bowl VEGAN vegetable tajine**, quinoa, orange blossom 18€

### to share

**large farm chicken**, 100 days from Orleans, Valérie Solvit style, house French fries 66€

**beef skirt steak**. (700gr) béarnaise or peppercorn sauce, house French fries 65€

**stuffed large farm chicken** fried foie gras, 100 days from Orléans, with house French fries 79€

**slow cooked shoulder of lamb**, rice and chestnut boulgar, goat cheese, mint, lemon 78€

### sides

house French fries / french beans / potatoes purée / green herb salad 6.5€