




## Wine by the glass 14cl

### BLANC

2018 Pays d'Oc, Chardonnay de la Chevalière 	8.5€
2018 Chablis, Domaine William Fèvre	9.5€
2017 Sancerre "Les Chailloux", Domaine Fouassier 	11€
2011 Sauternes, Château Myrrat (10Cl)	14.5€

### ROSE

2018 Château Sainte Béatrice, "Cuvée des Princes"	8.5€
2018 Les Baux-de-Provence "Equinoxe" Domaine de Lauzières 	10€

### ROUGE

#### VALLEE DE LA LOIRE

2018 Saumur-Champigny, Domaine des Roches Neuves, Thierry Germain 	8.5€
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#### GRAND SUD

2018 Pays D'Oc, Syrah, Domaine Gayda	8€
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#### BORDEAUX

2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige	9.5€
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## Les bouteilles

### VINS BLANCS

#### VALLEE DE LA LOIRE 75cl

2017 Sancerre "Les Chailloux", Domaine Fouassier 	60€
2018 Pouilly-Fumé "La Moynerie", Michel Redde & Fils	72€


#### BOURGOGNE

2018 Chablis, Domaine William Fèvre	46€
2017 Meursault, Domaine Michelot	93€

#### BORDEAUX 50 CL

2011 Sauternes, Château Myrrat	68€
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### VINS ROSE


2018 Château Sainte Béatrice, "Cuvée des Princes"	39€
2018 Les Baux-de-Provence "Equinoxe" Domaine de Lauzières 	56€

### VINS ROUGES

#### VALLEE DE LA LOIRE

2018 Saumur-Champigny, Domaine des Roches Neuves, Thierry Germain 	42€
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#### BORDEAUX

2014 Côtes-de-Bourg, Château Mercier, Cuvée Prestige	42€
2016 Pessac-Léognan, Château d'Alix	56€
2013 Margaux, Château Mongravey, Cru Bourgeois	88€
2015 Saint-Emilion Grand Cru, Château Lagrave Figeac 	96€

#### GRAND SUD

2016 Côteaux-du-Languedoc, Pic Saint-Loup, Mas de Jon, Cuvée Aparté	44€
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#### BOURGOGNE

2017 Hautes-Côtes-de-Beaune, Domaine Parigot	61€
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Dinner

Aucune boisson **alcoolisée** ne peut être vendue ou offerte à un **mineur**  
Mode de paiement accepté : CB / Alipay / Chèque / Ticket restaurant

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



## La carte

### start

<b>burrata</b> , beetroot, olive oil from des baux de provence	17€
<b>Onion soup</b> , gratin with Cantal	10€
<b>Leeks vinaigrette</b> , eggs mimosa	12€
<b>spicy ceviche sea bass</b> , guacamole, sesame seeds crouton	17€
<b>avocado toast</b> , Scottish salmon "label rouge" young lettuce shoots	14€
<b>shrimps cocktail</b> "Gamberro Rosso old fashion"	19€
<b>veal tataki</b> with yuzu, spirulina	15€
<b>duck foie gras maison</b> , beetroot chutney	20€
<b>6 snails of Bourgogne</b> with garlic butter	14€
<b>Organic poached egg</b> , cep cappuccino, mushroom, foie gras	15€
<b>6 oysters</b> fine de Claire, n°3, « les huîtres d'Amélie »	23€
<b>caviar osciètre 20gr</b>	40€

### main

#### fish

<b>scottish salmon tataki</b> "Label Rouge", smoked salt, cucumber and ginger	26€
<b>snacked scallops</b> , orange braised endives	31€
<b>roasted wild cod fillet</b> , lemongrass broth, ginger and seasonal vegetables	29€
<b>sole meunière</b> , steamed potatoes	44€
<b>wild skate fish</b> , lemon butter, mashed potatoes	27€

#### meat

<b>pan-sauteed duck foie gras</b> with citrus and riquette	31€
<b>beef skirt steak</b> . béarnaise or peppercorn sauce, house French fries <i>cooking "well done" not recommended</i>	25€
<b>veal chop façon milanaise</b> , whole lettuce, kalamansi vinegar	29€€
<b>roasted landes chicken supreme</b> , burrata, fried fennel, tomatoe	27€
<b>Vendée duckling</b> with ginger and honey, mashed sweet potatoes	27€
<b>roasted beef braised</b> with black olive juice, mashed potatoes	21€

### veggie

<b>ravioli</b> with mushrooms, girolles, rocket and pumpkin	27€
<b>bowl VEGAN vegetable tajine</b> , quinoa, orange blossom	18€
<b>ravioli</b> with mushrooms and truffle	36€

### bowls

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

### to share for two or more

<b>stuffed large farm chicken</b> fried foie gras, 100 days from Orléans, with house French fries	79€
<b>large farm chicken</b> , 100 days from Orléans, Valérie Solvit style, house French fries	66€
<b>slow cooked shoulder of lamb</b> , rice and chestnut boulgar, goat cheese, mint, lemon	78€

### sides

house French fries / french beans / potatoes purée / green herb salad	7€
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### dessert

<b>vanilla millefeuille</b> and raspberries	14€
<b>roasted pineapple carpaccio with spices</b> , mango sorbet	13€
<b>rum baba</b> , "Chantilly" cream	14€
<b>pears "Belle Hélène"</b>	14€
<b>pavlova</b> , passion fruit	14€
<b>caribbean chocolat mousse</b>	11€

### cheese

<b>ossau iraty</b> , black cherry jam	11€
<b>saint-marcellin</b> , winter salad	11€

05/02/2020

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