



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 / Alipay / Ticket restaurant

ALCAZAR
Restaurant . Salle à manger . Balcon



La carte



start

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

main

fish

scottish salmon tataki "label rouge", smoked salt, cucumber and ginger	26€
snacked scallops, orange braised endives	31€
wild skate fish, lemon butter, mashed potatoes	27€
sole meunière, steamed potatoes	39€
roasted wild cod fillet , lemongrass broth, ginger and seasonal vegetables	29€

meat

pan-sauteed duck foie gras with citrus and riquette	31€
beef skirt steak. béarnaise or peppercorn sauce, house French fries	25€
<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€
Vendée duckling with ginger and honey, mashed sweet potatoes with spices	27€
roasted beef braised with black olive juice , mashed potatoes	21€

veggie

ravioli with mushrooms, giroles, rocket and pumpkin	27€
ravioli with mushrooms and truffle	36€
bowl vegetable tajine, quinoa, orange blossom	18€

bowls

alcazar bowl, semi whole rice. scottish salmon sauce ponzu, radish, roasted pumpkin, 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 house French fries	79€
slow cooked shoulder of lamb, rice and chestnut boulgar, goat cheese, mint, lemon	78€
large farm chicken, 100 days from Orléans, Valérie Solvit style, house French fries	66€

sides

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

roasted pineapple carpaccio with spices, mango sorbet	13€
pavlova, passion fruit	14€
vanilla millefeuille and raspberries	14€
pears "Belle Hélène"	14€
omelette norvégienne, vanilla, raspberries flambée with Grand Marnier	14€
rum baba, "Chantilly" cream	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