



Lunch

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

gratin onion soup

leeks vinaigrette, eggs mimosa

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 seasonal vegetables

roasted beef braised with black olive juice, mashed potatoes

scallops snacks, orange braised endives +3€

Vendée duckling with ginger and honey, vegetables

mushrooms ravioli, giroles, 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"

rum baba, "chantilly" cream

vanilla millefeuille and raspberries

roasted pineapple carpaccio with spices, mango sorbet

carafbe 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

05/02/2020

L'Alcazar does not accept American express

La carte

start

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

gratin onion soup 10€

leeks vinaigrette, eggs mimosa 10€

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

shrimps cocktail "Gambero Rosso old fashion" 19€

veal tataki with yuzu, spirulina 15€

sea bass ceviche, guacamole, sesame seeds crouton 17€

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 mareennes oléron 23€

caviar osciètre 20gr 40€

main

pan-sauted duck foie gras with citrus and riquette 31€

sole meunière, steamed potatoes 39€

ravioli with mushrooms and truffle 36€

scallops snacks, orange braised endives 31€

roasted beef braised with black olive juice, mashed potatoes 21€

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

roasted wild cod fillet, lemongrass broth, ginger and season vegetables 29€

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

Vendée duckling with ginger and honey, vegetables 27€

wild ray wings, lemon butter, mashed potatoes 27€

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

beef skirt steak. béarnaise or peppercorn sauce, house French fries 25€

cooking "well done" not recommended

mushrooms ravioli, giroles, 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€

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 7€