



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

Tuna sashimi, green beans, ponzu sauce	18€
Old fashioned tomatoes, burrata, olive oil from les baux de Provence	17€
Avocado toast, smoked salmon, young lettuce shoots	14€
Organic poached egg, cep cappuccino, mushroom, foie gras	15€
Spicy ceviche sea bass, guacamole, coconut milk	17€
Veal tataki with yuzu, spirulina	15€

Main

Fish

Roasted wild cod fillet, lemongrass broth, mashed potatoes with lemon	27€
Fish & chips, malt vinegar	22€
Sea bream fillet, "bouillabaisse" juice, crisp tile, "rouille" with saffron of Iran sauce	27€
Lobster tortellini, vegetables, curry and coconut emulsion	28€

Meat

Beef skirt steak, like "tigre qui pleure", house French fries	25€
Roasted landes chicken supreme, burrata, fried fennel and tomato	26€
Vendée duckling with ginger and honey, mashed sweet potatoes with spices	28€

Vegetarian

Season vegetables, garlic mayonnaise, poached egg	19€
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Bowl

Alcazar bowl, semi brown rice, salmon tataki sauce ponzu, radish, roasted pumpkin, cucumber, spicy mashed avocado	24€
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To share

Large farm chicken, 100 days from Orléans, Valérie Solvit style, house French fries	66€
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Sides

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

Roasted pineapple carpaccio with spices, mango sorbet	13€
Pavlova, passion fruit	14€
Season pears "Belle Hélène"	14€
Omelette norvégienne, vanilla, raspberries flambée with Grand Marnier	14€
Caribbean chocolat mousse	9€

Cheese

Saint-Marcellin, winter salad	11€
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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

02/09/2020