



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, coconut milk
- Old fashioned tomatoes, burrata, olive oil from les baux de Provence
- Avocado toast, smoked salmon, young lettuce shoots
- Organic poached egg, cep cappuccino, mushroom, foie gras


Main

- Salmon tataki, smoked salt, ginger and cucumber
- Roasted wild cod fillet, lemongrass broth, mashed potatoes with lemon
- Beef skirt steak, like "tigre qui pleure", house French fries
- Season vegetable, garlic mayonnaise, poached egg
- Fish & chips, malt vinegar
- Roasted Landes chicken supreme, burrata, fried fennel, tomato
- Alcazar bowl semi brown rice, salmon tataki, sauce ponzu, cucumber, spicy mashed avocado
- Special of the day

Dessert

- Pavlova, passion fruit
- Roasted pineapple carpaccio with spices, mango sorbet
- Caraïbe chocolate mousse
- Saint-Marcellin, winter salad

Côtes-de-Bourg, Château Mercier Cuvée Tradition - Rouge 2014 (14cl)
Bordeaux, Château Les Tuileries, l'esprit d'A - Blanc 2018 (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

02/09/2020

L'Alcazar does not accept American express



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

- 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€
- Season vegetables, garlic mayonnaise, poached egg 19€
- Lobster tortellini, vegetables, curry and coconut emulsion 28€
- Beef skirt steak, like "tigre qui pleure", house French fries 25€
- Roasted landes chicken supreme, burrata, fried fennel and tomato 26€
- Alcazar bowl, semi brown rice, tataki salmon, sauce ponzu, radish, roasted pumpkin, cucumber, spicy mashed tomato 24€
- Vendée duckling with ginger and honey, mashed sweet potatoes with spices 28€

To share

- Large farm chicken, 100 days from Orleans, Valérie Solvit style, house French fries 66€

Sides

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

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 chocolate mousse 9€

Cheese

- Saint-Marcellin, winter salad 11€