



Lunch

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



Lunch

main 29€ / start-main or main-dessert 36€ / start, main and dessert 43€

glass of wine or ½ mineral water / coffee included

Start

- Sea bass ceviche**, guacamole, coconut milk
- Organic poached egg**, cep cappuccino, mushrooms, foie gras
- Iced cucumber soup & avocado**, prawns, fresh mint
- Burrata, old fashioned tomatoes**, quinoa, fenel, Kalamansi vinegar

Main

- Roasted wild cod fillet**, lemongrass broth, mashed potatoes with lemon
- Salmon tataki**, smoked salt, ginger and cucumber
- Vendée yellow Roasted chicken supreme**, burrata, fried fennel, tomato
- Beef skirt steak**, like "tigre qui pleure", house French fries
- Season vegetable**, garlic mayonnaise, poached egg
- Fish & chips**, malt vinegar
- Tortellini**, mushrooms, ricotta cheese, peas, morel cream
- Alcazar bowl** semi brown rice, salmon tataki, sauce ponzu, fenel, cucumber, spicy mashed avocado

Dessert

- Pavlova**, passion fruit
- Carafbe chocolate mousse**
- Cheese cake**, red fruits
- Strawberries « Melba »**

Saint-Marcellin, winter salad

Côtes-de-Bourg, Château Mercier Cuvée Tradition - Rouge (14cl)
Bordeaux, Château Les Tuileries, l'esprit d'A - Blanc (14cl)
IGP Méditerranée "Cuvée des Princes", Saint Béatrice - Rosé (14cl)



All our dishes are "homemade", prepared on site from raw products
All our products may contain allergens such as gluten, egg, milk, nuts,

sesame seeds, peanuts, soya, mustard, celery, fish, shellfish, lupines, sulphur dioxide and sulphites. Details on request

Beef origin: UK or Germany Veal origin: France

La carte

Start

- Tuna sashimi**, green beans, ponzu sauce 18€
- Organic poached egg**, cep cappuccino, mushrooms, foie gras 15€
- Spicy sea bass ceviche**, guacamole, coconut milk 17€
- Burrata, old fashioned tomatoes**, quinoa, fenel, Kalamansi vinegar 17€
- Homemade duck foie gras**, beetroot chutney 20€
- Iced cucumber soup & avocado**, prawns, fresh mint 13€
- 6 oysters**, fines de Claire n°3 ", Marennes d'Oléron 22€

Main

- Octopus "à la plancha"**, spicy tomatoes, peas, smoked paprika 34€
- Roasted wild cod fillet**, lemongrass broth, mashed potatoes with lemon 27€
- Fish & chips**, malt vinegar 22€
- Scottish salmon tataki with smoked salt**, ginger & cucumber 26€
- Semi-cooked tuna**, black sesame, vegetables, old fashioned mustard 31€
- Beef skirt steak**, like "tigre qui pleure", homemade French fries 27€
- Vendée yellow roasted chicken supreme**, burrata, fried fennel and tomato 25€
- Vendée duckling fillet** with olives from Kalamata, mashed potatoes 28€
- Beef fillet**, Madagascar wild pepper sauce, homemade French fries 39€
- Season vegetables**, garlic mayonnaise, poached egg 19€
- Tortellini**, mushrooms, ricotta cheese, peas, morel cream 19€
- Alcazar bowl**, semi brown rice, salmon tataki, sauce ponzu, fenel, cucumber spicy mashed avocado 24€

Sides

- Homemade French fries / green beans / mashed potatoes / green herb salad / whole lettuce 7€

Dessert

- Pavlova**, passion fruit 14€
- Omelette norvégienne**, vanilla, raspberries, flambée with Grand Marnier 14€
- Cheese cake**, red fruits 13€
- Strawberries « Melba »** 14€
- Caribbean chocolat mousse** 12€
- Cheese**
- Saint-Marcellin**, mesclin salad 11€