



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
- Homemade duck foie gras, beetroot chutney
- 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

26/08/2021

L'Alcazar does not accept American express



La carte

Start

- Tuna snack, aubergine cavia, sesame, vegetable pickles 19€
- Veal tartar with oysters, cebes 22€
- Organic poached egg, cep cappuccino, mushrooms, foie gras 17€
- Spicy sea bass ceviche, guacamole, coconut milk 19€
- Burrata, old fashioned tomatoes, quinoa, fenel, Kalamansi vinegar 18€
- Homemade duck foie gras, beetroot chutney 21€
- Iced cucumber soup & avocado, prawns, fresh mint 15€
- 6 oysters, fines de Claire n°3 "", Marennes d'Oléron 23€

Main

- Octopus "à la plancha", spicy tomatoes, peas, smoked paprika 35€
- Roasted wild cod fillet, lemongrass broth, mashed potatoes with lemon 28€
- Fish & chips, malt vinegar 24€
- Scottish salmon tataki with smoked salt, ginger & cucumber 27€
- Semi-cooked tuna, black sesame, vegetables, old fashioned mustard 32€
- Sea bream fillet "bouillabaisse style" with Iranian saffron 29€
- Pan-sauteed duck foie gras, arugula salad, pomelos, fresh mint 32€
- Beef skirt steak, like "tigre qui pleure", homemade French fries 28€
- Vendée yellow roasted chicken supreme, burrata, fried fennel and tomato 27€
- Vendée duckling fillet with olives from Kalamata, mashed potatoes 29€
- Beef fillet, Madagascar wild pepper sauce, homemade French fries 44€
- Season vegetables, garlic mayonnaise, poached egg 21€
- Tortellini, mushrooms, ricotta cheese, peas, morel cream 22€
- Alcazar bowl, semi brown rice, salmon tataki, sauce ponzu, fenel, cucumber spicy mashed avocado 25€

Sides

- Homemade French fries / green beans / mashed potatoes / green herb salad / whole lettuce 8€

Dessert

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