



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 snack, aubergine caviar, 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€
Caviar osciètre, 30 grammes	90€

Main

Fish

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€
Lobster tortellini, vegetables, curry and coconut emulsion	29€

Meat

Pan-sauteed duck foie gras, arugula salad, pomelos, fresh mint	32€
Pork ribs, barbecue sauce, mashed potatoes with herbs	21€
Beef skirt steak, like "tigre qui pleure", homemade French fries	28€
Yellow roasted chicken supreme, burrata, fried fennel and tomato	27€
Duckling fillet with ginger and honey, mashed sweet potatoes with spices	29€
Beef fillet, Madagascar wild pepper sauce, homemade French fries	44€

Vegetarian

Season vegetables, garlic mayonnaise, poached egg	21€
Tortellini, mushrooms, ricotta cheese, peas, morel cream	22€

To share (2 or 3 people)

Large farm chicken, 100 days of Orléans, house French fries	75€
Slow cooked shoulder of lamb, spicy bulgur, mint, lime	90€

Sides

homemade French fries / green beans / mashed potatoes/ green herb salad	8€
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Dessert

Pavlova, passion fruit	14€
Omelette norvégienne, vanilla, raspberries, flambée with Grand Marnier	14€
Cheese cake, red fruits	14€
Creamy rice pudding, poached peaches, vanilla, cinnamon	14€
Caribbean chocolat mousse	12€

Cheese

Saint-Marcellin, mesclin salad	11€
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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