



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
- Pork ribs, barbecue sauce, mashed potatoes with herbs
- 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

Dessert

- Pavlova, passion fruit
- Caribbe chocolate mousse
- Cheese cake, red fruits
- Creamy rice pudding, poached peaches, vanilla, cinnamon

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

16/09/2021

L'Alcazar does not accept American express

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 osciètres, 30 grammes 90€

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

- 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€

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

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€
- Creamy rice pudding, poached peaches, vanilla, cinnamon 14€
- Caribbean chocolat mousse 12€

Cheese

- Saint-Marcellin, mesclin salad 11€

