



Dinner

Web : www.alcazar.fr

 alcazar_paris

 Alcazar Restaurant

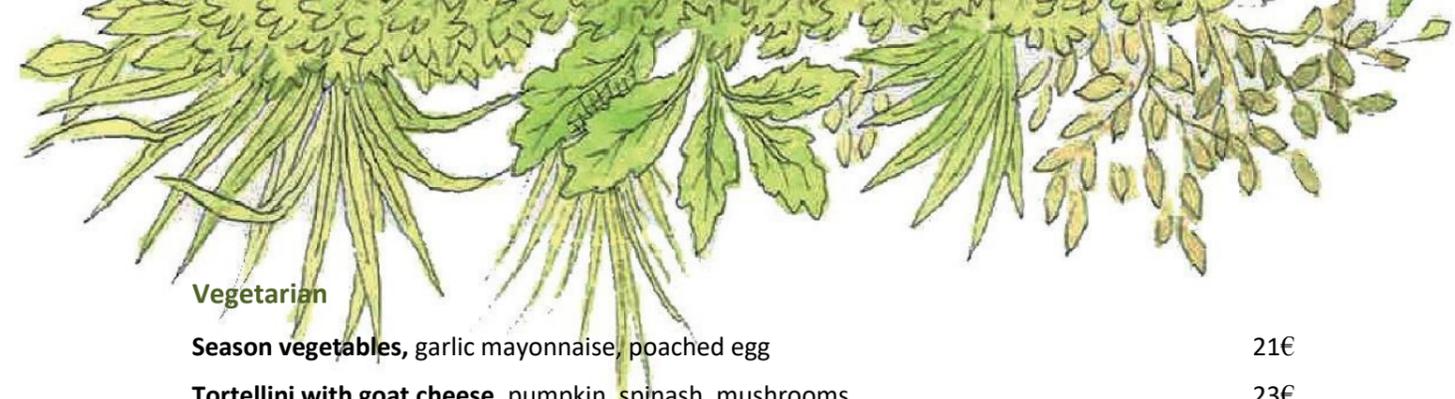
 ALCAZAR mdp :alcazar75006

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

Scallops marinated in yuzu, Dashi broth	17€
Home-smoked Scottish salmon, creamy cauliflower with horseradish	17€
Organic poached egg, cep cappuccino, mushrooms, foie gras	17€
Spicy sea bass ceviche, guacamole, coconut milk	19€
Burrata, old fashioned beetroot, fennel chips	18€
Homemade duck foie gras, beetroot chutney	21€
Artichoke soup, pan-fried Foie gras, truffle oil	17€
6 oysters, fines de Claire n°3, Marennes d'Oléron	23€
Caviar osciètre, 30 grammes	90€

Main

Fish

Octopus "à la plancha", spicy tomatoes, smoked paprika	39€
Roasted wild cod fillet, mango chutney, melting carrots with spices	28€
Fish & chips, malt vinegar	24€
Scottish salmon tataki with smoked salt, ginger & cucumber	27€
Roasted scallops with truffle butter, mashed potatoes	39€
Teriyaki Scottish salmon in banana leaf, sweet mashed potatoes	29€
Lobster tortellini, vegetables, curry and coconut emulsion	31€

Meat

Beef fondant, bordelaise sauce, onions, carrots, bacon	27€
Pork ribs, barbecue sauce, mashed potatoes with herbs	23€
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, endives with orange	29€
Beef fillet, Madagascar wild pepper sauce, homemade French fries	44€

Vegetarian

Season vegetables, garlic mayonnaise, poached egg	21€
Tortellini with goat cheese, pumpkin, spinach, mushrooms	23€

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€
Baba au rhum, Chantilly cream	14€
Creamy rice pudding, salted butter caramel	14€
Caribbean chocolat mousse	12€
Pineapple carpaccio, mango sorbet	14€

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

10/11/2021