



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
- Home-smoked Scottish salmon, creamy cauliflower with horseradish
- Homemade duck foie gras, beetroot chutney
- Organic poached egg, cep cappuccino, mushrooms, foie gras
- Artichoke soup, pan-fried Foie Gras, truffle oil
- Burrata, old fashioned beetroot, fennel chips

Main

- Roasted wild cod fillet, mango chutney, melting carrots with spices
- Pork ribs, barbecue sauce, mashed potatoes with herbs
- Salmon tataki, smoked salt, ginger and cucumber
- 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 with goat cheese, pumpkin, spinach, mushrooms

Dish of the day

Dessert

- Pavlova, passion fruit
- Caraïbe chocolate mousse
- Baba au rhum, Chantilly cream
- Creamy rice pudding, salted butter caramel

Saint-Marcellin, winter salad

Côtes-de-Bourg, Château Mercier Cuvée Tradition - Rouge (14cl)
Bordeaux, Château Les Tuileries, l'esprit d'A - Blanc (14cl)
Bordeaux, Domaine du Cassard - 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

10/11/2021

L'Alcazar does not accept American express

La carte

- Start
- Scallops marinated with 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 osciètres, 30 grammes 90€

Main

- 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€

- 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€

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

Sides

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

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€

- Cheese
- Saint-Marcellin, mesclin salad 11€