

ALCAZAR

Restaurant • Salon privé • Bar balcon



Dinner



www.alcazar.fr



alcazar_paris



Alcazar Restaurant



ALCAZAR mdp : alcazar75006

Mode de paiement accepté : CB / Alipay / Ticket restaurant

La carte

Start

Chicken terrine with pistachio	13€
Fresh pea, "brousse" cheese & mint soup	14€
Avocado toast, smoked Scottish salmon, daikon sprouts	16€
Organic poached egg, cep cappuccino, mushrooms, foie gras	18€
Spicy sea bass ceviche, guacamole, coconut milk	20€
Burrata, old fashioned beetroot, fennel chips	19€
6 Burgundy snails, garlic butter	15€
House duck foie gras, beetroot chutney	23€
6 oysters, fines de Claire n°3, Marennes d'Oléron	24€
Caviar osciètre, 30 grammes	90€

Main

Fish

Octopus "à la plancha", spicy tomatoes, smoked paprika	41€
Sole Meunière, steamed potatoes	48€
Roasted wild cod fillet, mango chutney, spiced melting carrots	30€
Fish & chips, malt vinegar	25€
Scottish salmon tataki with smoked salt, ginger & cucumber	29€
Teriyaki Scottish salmon in banana leaf, sweet mashed potatoes	31€

Meat

Pork ribs, barbecue sauce, mashed potatoes with herbs	24€
Veal kidney, pepper sauce, mashed potatoes	27€
Beef skirt steak, like "tigre qui pleure", house French fries	29€
Yellow roasted chicken supreme, stir fry vegetables with Satay & ginger	29€
Chicken Caesar salad	24€
Beef fillet, Madagascar wild pepper sauce, house French fries	46€

Vegetarian

Tortellini with goats cheese, pea, spinach, mushrooms	25€
Winter vegetables, aioli, poached hem egg	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 wheat, mint & lime	90€

Sides

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

Pavlova, passion fruit	14€
Strawberries & raspberries, whipped cream	15€
Omelette norvégienne, vanilla, raspberries, flambée with Grand Marnier	14€
Vanilla millefeuille, salted butter caramel	14€
Caribbean chocolat mousse	12€
Pineapple carpaccio, mango sorbet	14€
Red fruit cheese cake	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

12/05/2022