

# ALCAZAR

Restaurant • Salon privé • Bar balcon



## Lunch



[www.alcazar.fr](http://www.alcazar.fr)



alcazar\_paris



Alcazar Restaurant



ALCAZAR mdp : alcazar75006

Mode de paiement accepté : CB / Alipay / Ticket restaurant

## La carte

### Lunch

main 30€ / start-main or main-dessert 37€ / start, main and dessert 44€

glass of wine or ½ mineral water / coffee included

#### Start

- Sea bass ceviche**, guacamole, coconut milk
- Fresh pea**, "brousse" cheese & mint soup
- Avocado toast**, smoked Scottish salmon, daikon sprouts
- Burrata**, old fashioned beetroot, fennel chips
- Organic poached egg**, cep cappuccino, mushrooms, foie gras
- Chicken terrine** with pistachios

#### Main

- Roasted wild cod fillet**, mango chutney, spiced melting carrots
- Chicken Caesar** salad
- Salmon tataki**, smoked salt, ginger and cucumber
- Yellow Roasted chicken supreme**, stir fry vegetables with Satay & ginger
- Beef skirt steak**, like "tigre qui pleure", house French fries
- Winter vegetable**, aioli, poached hem egg
- Tortellini with goats cheese**, pea, spinach, mushrooms
- Fish & chips**, malt vinegar
- Veal kidney**, pepper sauce, mashed potatoes

#### Dish of the day

#### Dessert

- Pavlova**, passion fruit
- Strawberries & raspberries**, whipped cream
- Caraïbe chocolate mousse**
- Vanilla millefeuille**, salted butter caramel
- Pineapple carpaccio**, mango sorbet
- Red fruit cheese cake**

**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

#### Start

- Chicken terrine with pistachios** 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 osciètres**, 30 grammes 90€

#### Main

- Roasted wild cod fillet**, mango chutney, spiced melting carrots 30€
- Sole Meunière**, steamed potatoes 54€
- Fish & chips**, malt vinegar 25€
- Scottish salmon tataki with smoked salt**, ginger & cucumber 29€
- Teriyaki Scottish salmon in banana leaf**, sweet mashed potatoes 31€
- Octopus "à la plancha"**, spicy tomatoes, smoked paprika 41€
- 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€
- Winter vegetables**, garlic aioli, poached hem egg 23€
- Tortellini with goats cheese**, pea, spinach, mushrooms 25€

#### Sides

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

#### 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€
- Red fruit cheese cake** 14€
- Pineapple carpaccio**, mango sorbet 14€

#### Cheese

**Saint-Marcellin**, mesclin salad 11€