

# 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

## 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  
**Avocado toast**, smoked Scottish salmon, daikon sprouts  
**Burrata**, old fashioned tomatoes, fennel chips

### Main

**Roasted wild cod fillet**, mango chutney, spiced melting carrots  
**Salmon tataki**, smoked salt, ginger and cucumber  
**Frog legs** in parsley sauce, mashed potatoes  
**Beef skirt steak**, like "tigre qui pleure", house French fries  
**Vegetables curry**, coconut milk, roasted almonds  
**Fish & Chips**, malt vinegar  
**Dish of the day**

### Dessert

**Strawberries & raspberries**, whipped cream  
**Caraïbe chocolate mousse**  
**Vanilla millefeuille**, raspberries  
**Pineapple carpaccio**, mango sorbet

**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

## La carte

### Start

**Octopus "à la plancha" Mercadal style**, spicy tomatoes, eggplant caviar 19€  
**Avocado toast**, smoked Scottish salmon, daikon sprouts 16€  
**Spicy sea bass ceviche**, guacamole, coconut milk 20€  
**Burrata**, old fashioned tomatoes, fennel chips 19€  
**6 Burgundy snails**, garlic butter 15€  
**House duck foie gras**, beetroot chutney 23€

### Main

**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€  
**Octopus "à la plancha"**, spicy tomatoes, smoked paprika 41€

**Frog legs** in parsley sauce, mashed potatoes 25€  
**Beef skirt steak**, like "tigre qui pleure", house French fries 29€  
**Yellow roasted chicken supreme**, stir fry vegetables with Satay & ginger 29€  
**Beef fillet**, Madagascar wild pepper sauce, house French fries 46€  
**Vegetables curry**, coconut milk, roasted almond 23€

### Sides

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

### Dessert

**Colonel of Alcazar**, lemon sorbet & vodka 12€  
**Strawberries & raspberries**, whipped cream 15€  
**Omelette norvégienne**, vanilla, raspberries, flambée with Grand Marnier 14€  
**Vanilla millefeuille, raspberries** 14€  
**Caribbean chocolat mousse** 12€  
**Pineapple carpaccio**, mango sorbet 14€

### Cheese

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