

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

Octopus "à la plancha" Mercadal style , spicy tomatoes, eggplant caviar	19€
Creamy lobster soup , Paimpol beans, chorizo	19€
Avocado toast , smoked Scottish salmon, daikon sprouts	16€
Organic poached egg , cep cappuccino, mushrooms, foie gras	19€
Spicy sea bass ceviche , guacamole, coconut milk	20€
Burrata , old fashioned tomatoes, fennel chips	19€
6 Burgundy snails , garlic butter	15€
poultry terrine , pig, mushrooms, foie gras, cognac	14€
6 oysters , fines de Claire n°3 "", Marennes d'Oléron	24€
Caviar Oscietres , 30 grammes	90€

Main

Fish

Octopus "à la plancha" , spicy tomatoes, smoked paprika	41€
Sole Meunière , steamed potatoes	51€
Roasted wild cod fillet , dashi broth, yuzu, mushrooms, snow peas	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€
"Vol au vent" of Lobster , poultry, vegetables, morel	40€

Meat

Frog legs in parsley sauce, mashed potatoes	25€
Pork ribs , barbecue sauce, mashed potatoes with herbs	24€
Beef skirt steak , like "tigre qui pleure", house French fries	29€
Yellow roasted chicken supreme , burrata, fried fennel & tomato	29€
Beef fillet , Madagascar wild pepper sauce, house French fries	46€
Roasted cockerel with zaatar , fresh herbs, House French fries	24€

Vegetarian

Vegetables curry , coconut milk, roasted almonds, organic brown rice	23€
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To share (2 or 3 people)

Slow cooked shoulder of lamb , spicy bulgur wheat, mint & lime	90€
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Sides

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

Colonel of Alcazar , lemon sorbet & vodka	12€
Passion fruit Pavlova	14€
Roasted figs , ginger bread, vanilla ice cream	14€
Rum baba , whipped cream	14€
Omelette norvégienne , vanilla, raspberries, flambée with Grand Marnier	14€
Vanilla millefeuille , raspberries	14€
Caribbean chocolat mousse	12€
Pineapple carpaccio , mango sorbet	14€
Homemade chocolate cake , vanilla ice cream	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

22/09/2022