

#### Dessert

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

#### Cheese

<b>Saint-Marcellin</b> , mesclin salad	11€
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# 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
- Organic poached egg**, cep cappuccino, mushrooms, foie gras
- Avocado toast**, smoked Scottish salmon, daikon sprouts
- Burrata**, old fashioned tomatoes, fennel chips

#### Main

- Roasted wild cod fillet**, dashi broth, yuzu, mushrooms, snow peas
- Salmon tataki**, smoked salt, ginger and cucumber
- Frog legs** in parsley sauce, mashed potatoes
- Beef skirt steak**, like "tigre qui pleure", house French fries
- Yellow roasted chicken supreme**, burrata, fried fennel & tomato
- Vegetables curry**, coconut milk, roasted almonds
- Fish & Chips**, malt vinegar
- Dish of the day**

#### Dessert

- Rum baba**, 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

#### 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 18€
- 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 24€
- 6 oysters**, fines de Claire n°3, Marennes d'Oléron 24€
- Caviar Oscietres**, 30 grammes 90€

#### Main

- 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€
- Octopus "à la plancha"**, spicy tomatoes, smoked paprika 41€
- "Vol au vent" of lobster**, poultry, vegetables, mrel 38€
- Sole meunière**, steamed potatoes 51€

- 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€
- Vegetables curry**, coconut milk, roasted almond 23€

#### Sides

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

#### To share (2 or 3 people)

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