

#### Dessert

<b>Colonel of Alcazar</b> , lemon sorbet & vodka	12€
<b>Rum baba</b> , whipped cream	15€
<b>Pavlova</b> , passion fruit	15€
<b>Omelette norvégienne</b> , vanilla, raspberries, flambée with Grand Marnier	16€
<b>Vanilla millefeuille</b> , raspberries	14€
<b>Caribbean chocolat mousse</b>	12€
<b>Pineapple carpaccio</b> , mango sorbet	14€
<b>Homemade chocolate cake</b> , vanilla ice cream	14€
<b>Cheese</b>	
<b>Saint-Marcellin</b> , mesclin salad	11€

# 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
- Organic poached egg**, cep cappuccino, mushrooms, foie gras
- Avocado toast**, smoked Scottish salmon, daikon sprouts
- Burrata**, old fashioned tomatoes, fennel chips
- poultry terrine**, pig, ceps, foie gras and cognac

### 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, organic brown rice
- Fish & Chips**, malt vinegar
- Roasted cockerel spicy sauce**, fresh herbs, house French fries

### Dish of the day

### Dessert

- Rum baba**, whipped cream
- Caraïbe chocolate mousse**
- Vanilla millefeuille**, raspberries
- Pineapple carpaccio**, mango sorbet
- Homemade chocolate cake**, vanilla ice cream
- 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€
- 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 16€
- poultry terrine**, pig, ceps, foie gras and cognac 14€
- 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 32€
- Fish & Chips**, malt vinegar 27€
- Scottish salmon tataki with smoked salt**, ginger & cucumber 31€
- Teriyaki Scottish salmon in banana leaf**, sweet mashed potatoes 33€
- Octopus "à la plancha"**, spicy tomatoes, smoked paprika 41€
- "Vol au vent" of lobster**, poultry, vegetables, morel 40€
- Sole meunière**, steamed potatoes 51€

- Frog legs** in parsley sauce, mashed potatoes 27€
- Beef skirt steak**, like "tigre qui pleure", house French fries 31€
- Yellow roasted chicken supreme**, burrata, fried fennel & tomato 31€
- Beef fillet**, Madagascar wild pepper sauce, house French fries 46€
- Roasted cockerel spicy sauce**, fresh herbs, house French fries 28€
- Vegetables curry**, coconut milk, roasted almond, organic brown rice 23€

### Sides

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

### To share (2 or 3 people)

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