

ALCAZAR

Restaurant • Salon privé • Bar balcon



 www.alcazar.fr  alcazar_paris  Alcazar Restaurant  ALCAZAR

Dinner

Payment accepted : CB / Alipay / Ticket restaurant

La carte

Start

poultry terrine , pig, mushrooms, foie gras and cognac	17€
6 Burgundy snails , garlic butter	18€
Burrata , old fashioned beetroot, fennel chips	20€
Organic poached egg , cep cappuccino, mushrooms, foie gras	20€
Creamy lobster soup , coco beans, chorizo	21€
Spicy sea bass ceviche , guacamole, coconut milk	21€
Avocado toast , smoked Scottish salmon, daikon sprouts	21€
Octopus "à la plancha" Mercadal style , spicy tomatoes, eggplant caviar	23€
6 oysters , creuse naturelle, Quiberon N°2	25€
Caviar Osciètres , 30 grammes	90€

Main

FISH

Fish & Chips , malt vinegar	29€
Scottish salmon tataki with smoked salt , ginger & cucumber	32€
Roasted wild cod fillet , braised fennel with tomato, lemon cream	35€
Teriyaki Scottish salmon in banana leaf , sweet mashed potatoes	35€
Octopus "à la plancha" , spicy tomatoes, smoked paprika	41€
Vol au vent of lobster , poultry, vegetables, morels	44€
Sole Meunière , steamed potatoes	53€

MEAT

Pork ribs , barbecue sauce, House French fries	28€
Roasted cockerel , fresh herbs, House French fries	30€
Yellow roasted chicken supreme , mashed potato with olive oil and basil	32€
Beef skirt steak , "Tigre qui pleure" style, house French fries	33€
Beef fillet , Madagascar wild pepper sauce, house French fries	49€

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 potato with olive oil and basil / green herb salad / organic brown rice	8€
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Desserts

Colonel of Alcazar , lemon sorbet & vodka	12€
Caribbean chocolate mousse	12€
Vanilla millefeuille	14€
Pineapple carpaccio , mango sorbet	14€
Homemade chocolate cake , vanilla ice cream	14€
Passion fruit Pavlova	15€
Rum baba , whipped cream	15€
Omelette norvégienne , vanilla, raspberries, flambée with Grand Marnier	16€

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

03/01/2023