

Dessert	
Colonel of Alcazar , lemon sorbet & vodka	12€
Rum baba , whipped cream	15€
Pavlova , passion fruit	15€
Omelette norvégienne , vanilla, raspberries, flambée with Grand Marnier	16€
Vanilla millefeuille	14€
Sorbet , raspberry, mango, lemon of choice	15€
Cheesecake with red fruits and lime	15€
Pineapple carpaccio , mango sorbet	14€
Homemade chocolate cake , vanilla ice cream	14€
Cheese	
Saint-Marcellin , mesclin salad	11€

ALCAZAR
 Restaurant • Salon privé • Bar balcon



Lunch

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 beetroot, fennel chips

poultry terrine, pig, ceps, foie gras and cognac

Main

Roasted wild cod fillet, braised fennel with tomato

Salmon tataki, smoked salt, ginger and cucumber

Beef skirt steak, like "tigre qui pleure", house French fries

Yellow roasted chicken supreme, mashed potato with olive oil and basil

pork ribs, barbecue sauce, House French fries

Vegetables curry, coconut milk, roasted almonds, organic brown rice

Fish & Chips, malt vinegar

Sainte-Maure de Touraine goat's cheese ravioli, mushrooms and spinach shoots

Dish of the day

Dessert

Rum baba, whipped cream

Vanilla millefeuille

Pineapple carpaccio, mango sorbet

Homemade chocolate cake, vanilla ice cream

Pavlova, passion fruit

Cheesecake with red fruits and lime

Sorbet, raspberry, mango, lemon of choice

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

25/01/2023

L'Alcazar does not accept American Express

Start

tempura of prawns and squid

19€

Octopus "à la plancha" Mercadal style, spicy tomatoes, eggplant caviar

23€

Creamy lobster soup, coco beans, chorizo

21€

Avocado toast, smoked Scottish salmon, daikon sprouts

21€

Organic poached egg, cep cappuccino, mushrooms, foie gras

20€

Spicy sea bass ceviche, guacamole, coconut milk

21€

Burrata, old fashioned beetroot, fennel chips

20€

6 Burgundy snails, garlic butter

18€

Poultry terrine, pig, ceps, foie gras and cognac

19€

6 oysters, from Oléron N°2

25€

Caviar Osciètres, 30 grammes

90€

Main

Fish & Chips, malt vinegar

29€

Scottish salmon tataki with smoked salt, ginger & cucumber

32€

Roasted wild cod fillet, braised fennel with tomato

35€

Teriyaki Scottish salmon in banana leaf, sweet mashed potatoes

35€

Octopus "à la plancha", spicy tomatoes, smoked paprika

41€

Sole meunière, steamed potatoes

53€

Sainte-Maure de Touraine goat's cheese ravioli, mushrooms and spinach shoots

24€

Pork ribs, barbecue sauce, House French fries

28€

Yellow roasted chicken supreme, mashed potato with olive oil and basil

32€

Beef skirt steak, like "tigre qui pleure", house French fries

33€

Beef fillet, Madagascar wild pepper sauce, house French fries

51€

Vegetables curry, coconut milk, roasted almond, organic brown rice

23€

Vol au vent of lobster, poultry, vegetables, morels

44€

Sides

House French fries / green beans / mashed potato with olive oil and basil / green herb salad / organic brown rice

8€

To share (2 or 3 people)

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

90€