

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€
Caribbean chocolat mousse	12€
Pineapple carpaccio, mango sorbet	14€
Homemade chocolate cake, vanilla ice cream	14€
<i>Cheese</i>	
Saint-Marcellin, mesclin salad	11€

ALCAZAR
Restaurant • Salon privé • Bar balcon



www.alcazar.fr



alcazar_paris



Alcazar Restaurant



ALCAZAR



Lunch

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
- Roasted cockerel**, fresh herbs, house French fries
- Dish of the day**

Dessert

- Rum baba**, whipped cream
- Caraïbe chocolate mousse**
- Vanilla millefeuille**
- Pineapple carpaccio**, mango sorbet
- Homemade chocolate cake**, vanilla ice cream
- Pavlova**, passion fruit
- 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 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 17€
- 6 oysters**, creuse naturelles, pleine mer de Quiberon 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€
- 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**, like "tigre qui pleure", house French fries 33€
- Beef fillet**, Madagascar wild pepper sauce, house French fries 49€
- 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€