

ALCAZAR

Restaurant • Salon privé • Bar balcon



Dinner


www.alcazar.fr


 alcazar_paris


 Alcazar Restaurant


 ALCAZAR

Payment accepted : CB / amex

La carte

Start

6 Burgundy snails with garlic butter	18€
Prawns and squids in Tempura	19€
Burrata , heirloom tomatoes, fennel chips	20€
Organic poached egg , cepe cappuccino, mushrooms, foie gras	20€
Spicy seabass ceviche , guacamole, coconut milk	21€
Avocado toast , smoked Scottish salmon, daikon sprouts	21€
Octopus "à la plancha" , spicy tomatoes, eggplant caviar	23€
6 oysters from Oléron N°2	25€
Homemade duck foie gras , mango chutney	26€
Lobster Salad , sucrine lettuce, avocado, parmesan	28€
Caviar Oscietre , 30 grammes	90€

Main

FISH

Fish & Chips , malt vinegar	29€
Scottish salmon tataki with smoked salt , ginger & cucumber	32€
Caesar salad with King Prawns	32€
Roasted wild cod fillet , artichoke cream, black olives	35€
Teriyaki Scottish salmon in banana leaf , sweet mashed potatoes	35€
Octopus "à la plancha" , spicy tomatoes, smoked paprika	41€
Vol au vent with lobster , poultry, vegetables, morels	44€

MEAT

Pork ribs , barbecue sauce, homemade French fries	28€
Yellow roasted chicken supreme , asparagus, burrata	32€
Beef skirt steak , "Tigre qui pleure" style, homemade French fries	33€
Beef fillet , wild Madagascar pepper sauce, homemade French fries	51€

Vegetarian

Vegetables curry , coconut milk, roasted almonds, organic rice	23€
Sainte-Maure de Touraine goat's cheese ravioli , mushrooms & spinach leaves	24€

To share (2 or 3 people)

Slow cooked shoulder of lamb , spicy bulgur wheat, mint & lime	95€
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Sides

Homemade French fries / green beans / mashed potatoes with olive oil & basil / Salad with fresh aromatic herbs / organic brown rice	8€
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Desserts

Colonel of Alcazar (lemon sorbet & vodka)	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€
Sorbet (raspberry, mango, or lemon)	15€
Omelette norvégienne , vanilla, raspberries, flambée with Grand Marnier	16€
Strawberries and raspberries plate , whipped cream	18€

Cheese

Saint-Marcellin , mesclun 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

09/05/2023