

Dessert

Colonel of Alcazar (lemon sorbet & vodka)	12€
Vanilla millefeuille	14€
Pineapple carpaccio, mango sorbet	14€
Homemade chocolate cake, vanilla ice cream	14€
Pavlova, passion fruit	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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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

Seabass ceviche, guacamole, coconut milk

Organic poached egg, cepe cappuccino, mushrooms, foie gras

Avocado toast, smoked Scottish salmon, daikon sprouts

Burrata, heirloom tomatoes, fennel chips

Main

Roasted wild cod fillet, artichoke cream, black olives

Salmon tataki, smoked salt, ginger and cucumber

Beef skirt steak, "tigre qui pleure" style, homemade French fries

Yellow roasted chicken supreme, asparagus, burrata

Caesar salad with King Prawns

Pork ribs, barbecue sauce, homemade French fries

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

Fish & Chips, malt vinegar

Sainte-Maure de Touraine goat's cheese ravioli, mushrooms & spinach leaves

Dish of the day

Dessert

Rum baba, whipped cream

Vanilla millefeuille

Pineapple carpaccio, mango sorbet

Homemade chocolate cake, vanilla ice cream

Pavlova, passion fruit

Sorbet, (raspberry, mango or lemon)

Saint-Marcellin, mesclun 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

03/03/2023

La carte

Start

6 Burgundy snails with garlic butter

18€

Prawns and squids in Tempura

19€

Organic poached egg, cepe cappuccino, mushrooms, foie gras

20€

Burrata, heirloom tomatoes, fennel chips

20€

Avocado toast, smoked Scottish salmon, daikon sprouts

21€

Spicy seabass ceviche, guacamole, coconut milk

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 Osciète, 30 grammes

90€

Main

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€

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

23€

Sainte-Maure de Touraine goat's cheese ravioli, mushrooms & spinach leaves

24€

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€

Vol au vent of lobster, poultry, vegetables, morels

44€

Sides

Homemade French fries / green beans / mashed potatoes with olive oil & basil / salad with aromatic herbs / organic brown rice

8€

To share (2 or 3 people)

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

95€