

Bistrotsérac

Simplement Cuisiné



For Apéro :

Smoke-cured fillet of pork loin from Maison Baud : 8,50 €

Dry and smoked sirloin of beef : 12,00 €

Bread of Focaccia with truffle oil : 6,50 €

STARTER

Pork pâté from the chef flavour with cepe mushroom,
Seasonal fruity condiment

Cucumber salad with cream cheese with herbs,
Trout roe and smoked trout

Grilled and glazed eggplant with cumin and lemon preserve oil,
Local fresh cheese Sérac and cashew nut

Chichpeas houmous with rocket salad and tomato preserve,
Parmesan crisps and smoke-cured fillet of pork

Foie gras de canard, dried fruit chutney,
Slice of toasted dried fruit's bread (extra charge 10€)

MAIN COURSE

Grilled over charcoal

Slice of swordfish, pesto with basil and artichoke

Chicken skewer Korean flavours, Kimchi cabbage

Rump of veal, sage mustard sauce

Fillet of duckling, blueberry and blackcurrant mustard sauce

Thick veal liver, shallots confit in salted butter

Simmered cooking

Veal stew with antichoke and flavoured with truffle

GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

LAMB CHOPS

Chimichurri sauce with herbs and chilly

= 35€/pers.

VEAL SWEETBREADS

Shallots confit un salted butter,
Blackcurrant mustard sauce

= 45€/pers.

EXCEPTIONAL BEEF

Tarragon cold mustard sauce

NOIX D'ENTRECÔTE ≈ 300 gr.

From ARGENTINE or URUGAY

= 45€/pers.

MATURED ENTRECÔTE ≈ 300 gr.

From the market

= 48€/pers.

CÔTE DE BŒUF FOR 2 PERS ≈ 1 Kg.

From the market

= 62€/pers.

Either 124€ for 2 pers.

Extra starter : 10€.

Extra Duck Foie Gras : 20€.

Starter instead of dessert : 3€.

GARNISH

ΩΩ

Mashed potato with butter

Sauted new potatoes with rosemary

Grilled courgette

with black olives

Sauted new turnips glazed

With honey and new onion

Rocket salad and Parmesan crisps

Additional garnish : 5€

La garniture supplémentaire : 5€.

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers.) : 10€

Large pot ≈440gr (3/4 pers.) : 22€

CHEESE OR DESSERT

ΩΩ

Local cheese Tomme Palouze

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers.

Coulommiers cheese stuffed with truffle
(extra charge 5€)

Selection of pastry

from Séracgourmet

STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

= 36€

STARTER + MAIN COURSE or MAIN COURSE / DESSERT : 34€.

CHILD MENU (up to 10 years old) / Main Course / Dessert : 18€.

Lunch menu : today's special + dessert à 22€.

(Tuesday to Friday)