

# Bistrotsérac

Simplement Cuisiné



## For Apéro :

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

Dry and smoked sirloin of beef : 12,00 €

Bread Focaccia with truffle oil : 6,50 €

## STARTER

**Pork pâté** from the chef with blueberries,  
Toasted bread and fruit pickles

**Chestnut cream soup** with Pecorino cheese crumble and,  
Roasted apple

**Tuna Tartare** flavoured with citrus fruit vinaigrette,  
Japanese rice flavoured with spice furikake

**Local fresh goat cheese** and avocado flavoured with spice Zaatar,  
in a bread Pita, chicory salad

**Duck foie gras**, dried fruit chutney,  
Slice of toasted dried fruit's bread (extra charge 10€)

## MAIN COURSE

### Grilled over charcoal

**Whole seabass** with Tartare mayonnaise flavoured with curry

**Chicken on a skewer**,  
Greek yogurt flavoured with cashew nut and Cajun spices

**Fillet of ducking**, apricot, peach and honey mustard sauce

**Thick veal liver**, shallots confit in salted butter

### Preserved and caramelized in a wood oven

**Rolled preserved lamb**,  
Cold browned garlic and rosemary mustard sauce

### Simmered cooking

**Leg of capon stew** in a white sauce  
with carrot and mushroom

A list of Allergens is at your disposal

## GRILLED OVER CHARCOAL

### Main Course + Garnish + Dessert

#### HANGER STEAK

On a skewer. Shallots confit with  
dried tomato and paprika

= 35€/pers.

#### VEAL SWEETBREADS

Flavoured with parsley and garlic  
Cold quince mustard sauce

= 45€/pers.

#### EXCEPTIONAL BEEF

Tarragon cold mustard sauce

#### NOIX D'ENTRECÔTE ≈ 300 gr.

From ARGENTINE

= 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€

STARTER + MAIN COURSE or MAIN COURSE / DESSERT : 32€.

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

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

(Tuesday to Friday)

## GARNISH

ΩΩΩ

Mashed potato with butter

Glazed carrot with honey and orange

Stuffed mushroom oven-grilled  
with Parmesan

Corn polenta with chestnuts

Chicory salad with walnut

Truffle mashed potato (extra charge 6€)

Additional garnish : 5€.

Additional truffle mashed potato :

Small pot ≈ 200gr (1/2 pers.) : 10€.

Large pot ≈ 440gr (3/4 pers.) : 22€.

## CHEESE OR DESSERT

ΩΩΩ

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

---

= 35€