

# 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 cepe mushroom,  
Toasted bread and cherries pickles

**Fine slices of beetroot** with smoked haddock,  
Grated fennel with seaweed vinaigrette

**Grilled pumpkin**, cereal granola with curry,  
Horseradish cream

**Slow cooked egg** in a clear broth with mushrooms,  
Tomme chips from the country and bacon chips

**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

**Chicken on a skewer** glazed with Teriyaki sauce,  
Greek yogurt flavoured with peanuts and Satay spices

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

### Preserved and caramelized in a wood oven

**Braised shoulder of veal with**

Cold mustard sauce with pineapple and dried grapes

### Simmered cooking

**Doe stew** in a red wine sauce with berries

A list of Allergens is at your disposal

## GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

### HANGER STEAK

Shallots confit in salted butter and  
Tarragon cold mustard sauce

= 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

ΩΩ

Mashed potato with butter

Sauteed mushrooms with parsley and  
garlic

Sweet potato purée flavoured with walnut

Braised chicory glazed with honey

Lamb's lettuce salad

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

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

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= 35€