

Bistrotsérac

Simplement Cuisiné

EXCEPTIONAL MEAT

GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

VEAL SWEETBREADS

Shallots confit in salted butter and
Cepe mushroom cold mustard sauce

= 48€

NOIX D'ENTRECÔTE ≈ 300 gr

From Argentine

Tarragon cold mustard sauce

= 48€

MATURED ENTRECÔTE ≈ 300 gr

From the market

Tarragon cold mustard sauce

= 48€

CÔTE DE BŒUF FOR 2 PERS

From the market

Tarragon cold mustard sauce

= 62€/pers

Either **124€ for 2 pers**

Extra starter: 10€

Extra Duck Foie Gras: 20€

Starter instead of dessert: 3€

APPETIZERS:

Smoke-cured fillet of pork loin from Maison Baud 8.50€

Ham from Bigorre AOP 24 months 12.50€

Bread Foccacia with truffle oil 6.50€

STARTER

Home-made country-style pâté with mushrooms

Red onion and fig pickled, toasted country bread

Slow cooked egg in red wine sauce

With bacon, onions, mushrooms and croutons

Celeriac and chestnut autumn salad

Hazelnut dressing and fine slices of salt-cured meats

Roasted sweet potato with Caesar salad

Smoked trout, trout eggs and croutons

Duck foie gras, dried fruit chutney,

Slice of toasted dried fruit's bread (extra charge 10€)

MAIN COURSE

Grilled over charcoal:

Fillet of cod with cereals, tartare sauce flavoured with garlic and herbs

Fillet of free-range guinea fowl, green peppercorns cold mustard sauce

Rump of veal, cepe mushroom cold mustard sauce

Rolled preserved lamb, prune cold mustard sauce

Thick veal liver, shallots confit in salted butter

Black pudding with stewed apples cold mustard seeds sauce

Simmered cooking:

Wild boar stew in a red wine sauce

From Tuesday to Friday

Lunch menu : Today's special + Dessert 22€

From the à la carte menu at 36€

Starter + Main Course and Garnish or Main Course and Garnish + Dessert 34€

CHILD MENU (up to 10 years old) / Child main course + Dessert 18€

GARNISH

Mashed potatoes with butter

Creamy corn polenta

With cepe mushroom

Sauteed carrot with cumin

Vegetable Tagine

Cos lettuce hazelnut dressing

Truffle mashed potatoes (extra charge 6€)

Additional garnish : 5€

Additional truffle mashed potatoes :

Small pot ≈200gr (1/2 pers) : 10€

Large pot ≈440gr (3/4pers) : 22€

CHEESE OR DESSERT

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€