

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

= 45€

NOIX D'ENTRECÔTE ≈ 300 gr

From Argentine

Tasmania red pepper mustard sauce

= 45€

MATURED ENTRECÔTE ≈ 300 gr

From the market

Tasmania red pepper mustard sauce

= 48€

CÔTE DE BŒUF FOR 2 PERS

From the market

Tasmania red pepper 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 Focaccia with truffle oil 6.50€

STARTER

Home-made venison pâté with chestnut
Red onion condiment, toasted country bread

Smoked fillet of trout from France,
Shredded celeriac in remoulade sauce with pear

Hard-boiled egg scooped out and filled with chopped egg yolks
with a local fresh goat cheese, grated beetroot and lamb's lettuce

Lentil and curry soup with cooked apple and
ewe's milk cheese with black garlic

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, hummus of chickpeas with lemon and dill

Fillet of guinea fowl with blackcurrant from Burgundy cold mustard sauce

Veal entrecôte, cepe mushroom cold mustard sauce

Thick veal liver, shallots confit in salted butter

Rolled preserved lamb, garlic and rosemary cold mustard sauce

Black Pork from Bigorre AOP:

Loin of pork, sweet red peppers and Chorizo spicy sausage cold mustard sauce

Black pudding with stewed apples and cranberry

From Tuesday to Friday

Lunch menu : Today's special + Dessert 22€

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

GARNISH

Mashed potato with butter

Creamy corn polenta with chestnut

Sauteed mixed root vegetables

With salted butter

Braised chicory

Lamb's lettuce salad

Balsamic vinaigrette

Truffle mashed potato (extra charge 6€)

Additional garnish : 5€

Additional truffle mashed potato :

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€

STARTER + MAIN COURSE and GARNISH or MAIN COURSE and GARNISH + DESSERT 34€