

Bistrot sérac

Simplement Cuisiné

EXCEPTIONAL MEAT

GRILLED OVER CHARCOAL

Main Course + Garnish + Dessert

LAMB CHOPS

Tomato preserve with vinegar
and mild spices

= 42€

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

= 64€/pers

Either 128€ 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 country-style pâté with mushrooms
Radish pickles, red onion preserve and rhubarb

Italian Burratina cheese with tomato and peach salad
Pistachio granola

Cold velvety courgette and almond soup
Local goat cheese, croutons and young shoots

Eggplant preserve salad Greek style
Fine slices of beef Pastrami

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

MAIN COURSE GRILLED OVER CHARCOAL

Fillet of swordfish, pickled vegetables with pesto

Fillet of farm chicken, Tartare sauce flavoured with lemon preserve

Rump of veal, sage cold mustard sauce

Thick veal liver, shallots confit in salted butter

Fillet of duckling, green peppercorn and raspberry cold mustard sauce:

Black Pork from Bigorre AOP:

Black Bigorre sausage

Sweet red pepper and Espelette pepper cold mustard sauce

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

Baked potato flattened,
Fresh cream cheese with chives

Ratatouille

Grilled courgette
With crushed black olives in olive oil

Sucrine lettuce
With Balsamic dressing

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€