

STARTER

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Peasant soup
Smoked bacon, snails, Reblochon
Homemade duck pâté,
Slice of toasted bread
Red onion and blueberry condiment
Smoked fish blinis
Fennel preserve and lamb's lettuce
Avruga sour cream
Chicory salad with citrus fruit
Thin slices of goat cheese
From the Roches Fleuries farm
Duck Foie gras
Winter fruit Chutney
Slice of toasted dried fruit's bread
(extra charge 7€)

Bistrotsérac

Simplement cuisiné

We invite you to taste our food selection from the season, the market cooked in a wood oven

CÔTE DE BŒUF AND DESSERT

For two persons
CHEF JOJO SELECTION
Boucherie Lesage
= **48€/pers.**

For the aperitif

Parma Ham 6,50€
Bread foccacia with truffle oil 6,50€

MAIN COURSE

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Cooking on the grill
Fish filet of the day
Pumpkin condiment with black olive
Lamb chops
Garlic and Rosemary mustard sauce
Loin of Veal
Grain mustard and pear
Piece of Iberian pork **SPAIN**
Sweet red peppers mustard sauce
Organ meats cooked on the grill
Thick Veal liver from **FRANCE**
Shallots confit in salted butter
Sweetbread **FRANCE**
Shallots confit in salted butter
(extra charge 10€)
Simmered cooking
Chicken oysters of Turkey simmered
with mushrooms

SELECTED PRODUCT

(suppl. 8€)

Picanha of beef **USA**
Noix d'entrecôte ≈350gr
Hereford **IRLANDE**

EXCEPTIONAL ENTRECOTE

(suppl. 10€)

Entrecôte ≈350gr
Montbéliarde **FRANCE**
Entrecôte ≈350gr
Black Pearl **POLONAISE**
Noix d'entrecôte ≈350gr
Angus **AUSTRALIE**

GARNISH

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Mashed potato
With butter
Mashed sweet potato
Ratatouille
Provençal style
Sautéed carrot and parsnips
With coriander
Polenta
With chestnut
Mashed potato
With truffle
(extra charge 5€)

DESSERT

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Selection of pastry
From Séracgourmet
Ice cream
Cheese from the day
Coulommiers cheese
stuffed with truffle
(extra charge 5€)

STARTER

+ **MAIN COURSE**
+ **GARNISH**
+ **DESSERT**

= **28 €**

MAIN COURSE à la carte / Dessert or Starter 26€
SELECTED PRODUCT/ Dessert or Starter 33€
EXCEPTIONAL ENTRECOTE / Dessert or Starter 35€
CHILDREN MENU (up to 10 years old) / Main Course / Dessert 16€
Lunch menu : today's special + dessert à 19€ (Tuesday to friday)

A list of allergens is at your disposal.