

# Bistrot sérac

Simplement cuisiné

Fresh and seasonal product  
cooked in a wood oven

## STARTER

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Home made game and mushroom pâté,  
slice of toasted bread, apple pickles

Smoked herring with creamed potato salad with lemon and its eggs

Red cabbage salad with pear and walnuts, local blue cheese

Cold sliced roasted pumpkin with sauteed snails with parsley and garlic, salad of  
lamb's lettuce with hazelnut oil

Duck Foie gras, dried fruit Chutney, slice of toasted dried fruit's bread  
(extra charge 7€)

### For the aperitif

6,50€

Parma Ham

Or

Bread Focaccia with truffle oil

### EXCEPTIONAL BEEF MEAT

Cooked in wood oven and served  
with

Pepper from Tasmania mustard  
sauce

### ENTRECÔTE - NOIX D'ENTRECÔTE (extra charge 10€)

Matured Entrecôte ≈350gr  
**FRANCE**

Noix d'entrecôte ≈350gr  
**ARGENTINA**

Noix d'entrecôte ≈350gr  
**IRELAND**

### CÔTE DE BŒUF AND DESSERT

For two persons

CHEF JOJO SELECTION  
= 48€/pers

## MAIN COURSE

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### Cooking on the grill:

Fillet of salmon Red Label  
Sorrel mustard sauce

Lamb skewer  
Fig mustard sauce

Veal brisket marinated with spices  
Smoked paprika mustard sauce

Thick veal liver from **FRANCE**  
Shallots confit in salted butter

Breast of wild duckling  
Clementine mustard sauce

Skirt steak Black Angus from **US**  
(extra charge 5€)

### Simmered cooking:

Game stew  
from the Hunter's return

## CHEESE OR DESSERT

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Local farm cow cheese  
Tomme - Abondance  
Blue cheese Persillé d'Héry

Local drained soft fresh cheese  
With double cream

Selection of pastry from Séracgourmet  
Ice cream

## GARNISH

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Mashed potato  
With butter

Buttered curly kale  
With smoked bacon

Slice of eggplant  
With parsley and garlic

Sauteed mushrooms  
With tarragon

Truffle mashed potato  
(extra charge 5€)

Additional garnish 3€

### L' ENTRÉE

+ LE PLAT

+ LA GARNITURE

+ LE DESSERT

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= 28 €

MAIN COURSE à la carte / Dessert or Starter : 26€.  
EXCEPTIONAL ENTRECÔTE / Dessert or Starter : 35€.

CHILDREN MENU (up to 10 years old) / Main Course / Dessert : 16€.  
Lunch menu : today's special + dessert 19€ (Tuesday to Friday)

A list of allergens is at your disposal