Bisiro

FOR APERITIF

Side of fries	€3
Mini aperitif sausages (12 pieces)	€6
Merguez aperitif sausage	€6
Fresh goat cheese, black fruity olive oil, croutons	€7
Mini grilled chorizos (9 pieces)	€8
Mini chorizos (15 pieces)	€9
Mini saucissons (15 pieces) Choose from: regular, Roquetort, or walnuts	€9
Charcuterie board	€15
Cheese board	€15
Mixed board to share Charcuterie and cheese	€25

All our pizzas can be made to share

STARTERS

Country terrine, toast with dried fruit, pickles	€6
Duck mousse, toast with dried fruit	€8
Octopus salad	€9
Beef carpaccio	€9
Ardèche salad Picodon and cured ham	€10
Caesar salad Romaine salad, parmesan cheese, smoked anchovies, crispy chicken, bacon and Caesar sauce	€12
Gravlax trout, blinis	€12
Tartare steak	€13
Ravioli gratin with summer truffles	€15

MAINS

and homemade bread

Croque-Monsieur, salad	€14
Croque-Madame (egg), salad	€15
Chicken burger, fries, coleslaw Onions, tomatoes, salad, tartare sauce and homemade bread	€15
Pesto penne and burrata	€16
Circus burger (VBF), fries, coleslaw Onions, tomatoes, salad, Ardèche tomme, bacon, steak and homemade bread	€16
Double Circus burger (VBF), fries, coleslaw Onions, tomatoes, salad, Ardèche tomme, bacon, 2 steaks	€20

FISH AND MEAT

Fish and chips, salad	€15
Pink Ardèche trout, white butter sauce	€19
Mi-cuit tuna with sesame, vierge sauce	€22
Tartare steak, salad	€15
Sirloin flap, salad	€18
Andouillette, mustard sauce, salad	€18
Pork ribs, salad	€19
1⁄2 of duck breast fillet, salad	€22
Sirloin steak, salad	€22

Choose your 1st side dish: Ratatouille, Délicatesse potatoes, fries, basmati rice, coleslaw Extra charge for a 2nd side dish: €3

Choose your 1st sauce: Blue cheese, tartare, pepper, shallots, Bearnaise sauce Extra charge for a 2^{nd} sauce: ≤ 2.50

PIZZAS

Neapolitan Tomato base, anchovies, mozzarella, olives	€12
Royale Tomato base, mozzarella, white ham, Paris mushrooms	€13
Goat cheese with honey Cream base, goat cheese, honey, caramelized onions, oregano	€13
Sicilian Tomato base, cured ham, cherry tomatoes, parmesan cheese, rocket, pine nuts	€14
Pepperoni Tomato base, caramelized sweet peppers, spicy sausage, oregano	€14
Ardèche Cream base, Ardèche caillette, ravioli, mozzarella, oregano	€14
4 cheeses Tomato base, goat cheese, blue cheese, mozzarella, Ardèche tomme	€14
Calzone Tomato base, mozzarella, white ham, Paris mushrooms, eggs and chopped parsley with garlic	€14
Summer truffles with burrata Cream base, truffled white ham, tuber aestivum truffle, whole burrata, parmesan cheese flakes	€18

MENU BAMBINO (< 8 years)

Pizza **or** burger **or** 6 nuggets + Fries + 2 scoops by Pierre Chauvet



Bisiro

CHEESE - €6

Plate of Ardèche cheeses

DESSERTS

Crepe with sugar or with sugar and lemon juice	€3
Crêpe Extra Chantilly cream: €1 Chocolate, Nutella, strawberry or apricot jam, chestnut cream, salted caramel	€4,50
Waffle with sugar	€4
Waffle Extra Chantilly cream: €1 Chocolate, Nutella, strawberry or apricot jam, chestnut cream, salted caramel	€6
Areilladou cottage cheese Strawberry or apricot jam, chestnuts cream, salted caramel, single cream	€5
Crème brulée with vanilla pods	€7
Valhrona Chocolate mousse	€7
Coffee tiramisu	€7
Chocolate brownie with vanilla ice cream	€7
Pavlova with seasonal fruits	€8
Giant cookie, vanilla ice cream with caramelized hazelnuts, Chantilly cream and salted caramel sauce	€9



FROM JUNE TO SEPTEMBER

LILY CRY CONCERT Every Sunday from 20:30

FROM 6 JULY TO 7 SEPTEMBER

FREE WINE TASTING Every Thursday from 19:30 With Jérémy Dégustation de vin





1 scoop	€3.50
2 scoops	€5
3 scoops	€7
4 scoops	€9
Extra Chantilly cream	€1
Chantilly cup	€3
Colonel cup 2 scoops of lemon sorbet, Vodka (2 cl.)	€9

SORBETS

- Lime Lemon Strawberry Raspberry
- Blueberry
 Bergeron apricot
 Mango
- Coconut
 Passion fruit

ICE CREAMS

- Vanilla with full pods Coffee Chocolate
- Ardèche chestnuts Pistachio Salted caramel
- Rum raisin

CIRCUS MENU

¹/₄ of wine (red, white or rosé)

TO CHOOSE FROM THE MENU Starter + Main + Dessert

l gaming ticket worth €5*



*Gaming ticket non-negotiable, not-refundable.





For all allergens in our preparations, please speak to the head waiter.

