Beat: Lifestyle

ISTR LAUNCHES ITS SIGNATURE BURGER WITH A NEW OYSTER-BASED RECIPE BY CHEF KRIEG

BISTRONOMIC IN PARIS LE HAUT MARAIS

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USPA NEWS - Since its opening, ISTR has made it its mission to (re) discover the best of oyster farming through innovative recipes and different modes of consumption. Notice to amateurs in search of new flavors; for the start of the school year, the Haut-Marais gourmet counter is launching its signature burger called ISTR burger, the latest creation by resident chef Cyril Krieg.
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The ISTR burger is composed of two tempura oysters (special n ° 1), prepared with rice flour, beer and fresh coriander, to keep all the crisp, soft and salty taste of seafood. its two handcrafted potato buns from Bread shop, this oyster burger is generously garnished with pickled wakame seaweed, matured cheddar cheese, thin slices of cucumber and romaine salad.
The burger is served with a light homemade mayonnaise, worked with crab meat and lime, all seasoned with a secret sauce bringing a sweet and gourmet note to the preparation. As an accompaniment, ISTR offers a beautiful seasonal salad for a taste combo full of freshness and a unique culinary experience. The ISTR burger is offered at € 25, available Ã la carte, in take away and delivery throughout Paris.

ABOUT ISTR---------- ISTR was launched in 2016 by three enthusiasts, Philippe Morin, Pierre-Michael Smague and Pascal Gauthier. ISTR (oyster in Breton) recreates the link between the regional terroir with Breton influences and the best of New York culture, through its consumption patterns. Part restaurant, cocktail bar and oyster bar, ISTR quickly became a must-see address in Haut-Marais, cultivating a unique philosophy inspired by the Big Apple "way of life", in a warm setting with a cosmopolitan atmosphere.
Ã€ la carte, ISTR offers fine and daring cuisine, a rediscovery of quality oyster farming and homemade cocktails created in pairing with oyster tasting or recipes to share from resident Chef Cyril Krieg. Coming from starred and prestigious establishments and having studied with Yannick Alléno, Cyril Krieg offers, throughout the year, an evolving, refined and creative seasonal menu with unexpected land and sea accords.----------
Since April 2020, ISTR has gone digital with "Shake ISTR easy". It is now possible to order homemade cocktails and fresh products ready to be tasted at home. Delivered in 30 minutes throughout the capital, each cocktail is made up to the minute, dated and carefully packaged by the ISTR team. In addition, ISTR offers an online gourmet menu, designed for 'bistronômes' with a selection of inspired dishes, fresh oysters, seasonal recipes as well as a selection of wines and non-alcoholic drinks delivered on: istr- command.fr
Address: 41 Rue Notre Dame de Nazareth, Paris 3rd

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