

Restaurant Le Sérac

Apéritif :

Home made Cocktails: 14.80€

Bramble : Gin du Mont Blanc, lemon sugar, sugar cane and mulberry liqueur

A la française : Cognac, Morello liqueur, Ginger beer

Mandarine - Martini : Tangerine liqueur, Red Martini, Crémant de Savoie

Brut Alpin Local sparkling wine Crémant de Savoie Brut Nature Domaine Blard & Fils **10.80€**

Champagne Sélection from the moment **14.80€**

Starter :

Duck Foie gras – Pressed foie gras and sweetbreads with chestnut sponge cake 30€

Scallops – Thin slices of marinated scallops, creamed gourd and coconut, thyme oil 28€

Crab Meat – Crab meat and ricotta cannelloni, lobster cream sauce with orange 28€

Leek and Oysters – 24€

Grilled leek in an almond biscuit, fresh cheese and chopped oyster tartare style

Chicken livers – Chicken liver flan, creamy brown mushroom sauce with tarragon 22€

Main Course :

Truffle et Gourd – Creamy Truffle and gourd risotto 34€

Corsican fish Maigre – Pan fried fillet with creamy shrimp sauce 30€

Scallops – Sautéed scallops Meunière, watercress sauce and smoked fish roe 34€

Iberian Pork – Grilled pluma in a wood oven, Iberian spicy sausage Chorizo and red peppers sauce 32€

Beef Pie – Beef stew in red wine with green cabbage and bone marrow pie 30€

Venison – Fillet grilled in the wood oven, game sauce and blackcurrant coulis 40€

Sweetbreads – Sautéed Meunière with preserved lemon and Piedmont hazelnuts 36€

All our dishes are served with a Dauphiné-style creamed potatoes and vegetables to share for its conviviality

Cheese and Homemade Hazelnut Bread :

Coulommiers – Stuffed with cream cheese and truffle 14€

Local Blue Cheese from Termignon – Apple chutney with local herbal liqueur 12€

Our homemade bread is made every day and accompanied by local butter from ENILV from la Roche sur Foron

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Dessert :

- Chocolate** – Chocolate and coffee pastry cream with chocolate lace, candied chicory 14€
- Warm Soufflé** – Kalamansi lemon soufflé with stewed chestnuts 14€
- Paris Brest** –Chou pastry filled with praline pastry cream. A recipe from our chef 12€
- Exotic Fruit** – Vanilla and coconut rice pudding, fresh exotic fruit salad 12€
- Pear** – Sponge biscuit cake with ground almond, pear and Tonka bean, toffee mousse 12€

Menu Sérac : 68€

For the whole table, the chef suggests a menu according to his inspiration

Asparagus with orange Maltese sauce and smoked local lake fish char



Fish and shellfish soup, roasted fennel and buckwheat gomasio



Angus skirt steak grilled and glazed with soya sauce, shiitake mushrooms and herbs



Dessert choice à la carte

Menu P'tit Sérac : 26€

At the restaurant Le serac, your child is welcome and the chef
Will be delighted to prepare a menu according to his choice

Lunch Menu : 28€

From Wednesday to Saturday at lunch, the chef offers you main course and dessert menu

 *Cuisine entièrement "home made cooking"*

The list of allergens is at your disposal