

Restaurant Le Sérac

Apéritif :

Bellini : Peach purée and local sparkling Crémant de Savoie Brut Alpin Blard & Fils	14.80€
Peach on ice : White Vermouth and peach liquor from Cartron, lemon slice	14.80€
Alpine Negroni : Campari, red Martini and local Gin du Mont Blanc	14.80€
Gin du Mt Blanc Tonic : Distillerie Saint Gervais les Bains	14.80€
Gentian Bitter Tonic : Gentian liquor from Distillerie Morand Martigny, Valais Swiss	14.80€
Light alcoholic summer drink:	
Grapefruit Tonic : Liquor from J. Cartron in Nuits St Georges and mint leaf	8.80€
Kalysie : Cider of Pear & Ginger Kystin Vannes French Brittany 2%vol	7.80€
Champagne - Kir Royal Blackcurrant, Raspberry, Blueberry, Peach, Chestnut liquor	16€

Starter :

Lake fish Féra – Marinated with lemon, whipped Bresse cream with smoked pike roe	28€
Gamberoni – Grilled, tomato and Campari jelly, thinly sliced tangy fennel	30€
Sardines – Roasted fillet, pressed eggplant preserve, tomato and pollen vinaigrette	26€
Garden Peas – Chilled soup, fresh cheese Sérac with herbs and green vegetables, mint oil	22€
Duck Foie gras – And layered smoked beef from Grisons, artichokes salad with walnut oil	30€

Main Course :

Sérieole fish – Cold Carpaccio, cold mushroom cream with Japanese flavours	35€
Greater weever fish – Thin fillet cooked in lemon browned butter, lemon lettuce sauce	35€
Octopus from Saint Jean de Luz – Barbecued, seaweed wakamé salad and garlic	35€
Lamb chops – Cooked over embers, chickpeas houmous with spices, gravy sauce	40€
Piece of beef – Cooked in wood oven caramelized with soja sauce and sliced	42€
Veal chop – Grilled with crushed black olives, gravy sauce and fried onion	42€
Veal kidney – Gravy mustard seeds sauce with blueberries	32€

All our dishes are served with grated potato pancake and vegetables to share for its conviviality

Cheese and Homemade Hazelnut Bread :

Coulommiers – Stuffed with cream cheese and truffle	14€
Local Reblochon – Ripened, cereal and stewed apples with walnuts	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 :

Cherries – Poached in Port wine with spices, Panna Cotta flavoured with jasmine	12€
Peach – Poached in syrup, Amaretto liquor emulsion and Gênes almond sponge cake	12€
Strawberries – In a shortbread, lemon verbena cream	12€
Chocolate – Dark chocolate warm mousse with pistachio ice cream and its praline	14€
Warm Soufflé – Pear soufflé with chocolate lava center	14€

Menu Sérac : 68€

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

Local lake fish Char – Gravelax style with seaweed Nori, yellow courgette sauce with saffron



Octopus – Grilled tentacle with fennel flavoured with green anise cooked and raw



Fillet of veal – With tarragon gravy sauce



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