

STARTER

ΩΩΩ

Asparagus
Vinaigrette flavored with Chorizo

Artichoke salad with aromatic herbs
Smoked haddock

Cream of Watercress soup

Tabouleh of quinoa
With fresh mint, Goji berries and
prawns

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

Bistrot sérac

Simplement cuisiné

We invite you to taste our food
selection from the season, the
market cooked in a wood oven

CÔTE DE BŒUF AND DESSERT

For two persons

CHEF JOJO SELECTION
Boucherie Lesage
= 45€/pers

For the aperitif
Parma Ham 6,50€

Bread Focaccia with truffle oil
6,50€

MAIN COURSE

ΩΩΩ

Mashed potato
With butter

New potatoes
sauteed in salted butter

Garden peas with bacon

Sauteed
Spring carrots and turnips

Tagine
North African vegetables
stew, flavored with spices,
dried apricots and grapes

Mashed potato
With truffle
(extra charge 5€)

SELECTED PRODUCT
(extra charge 8€)

Noix d'entrecôte ≈350gr
ARGENTINA

EXCEPTIONAL PRODUCT
(extra charge 10€)

Entrecôte ≈350gr
Charolaise FRANCE

Entrecôte ≈350gr
Black Pearl POLAND

Noix d'entrecôte ≈350gr
Angus AUSTRALIA

Sweetbread
Shallots confit in salted butter

GARNISH

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Breast of free-range chicken
ANCENIS FRANCE
Citrus fruit mustard sauce

Leg of lamb from NEW ZEALAND
Mustard sauce Oriental style

Piece of Iberian pork SPAIN
Sweet red peppers mustard sauce

Veal liver from FRANCE
Shallots confit in salted butter

Swordfish
Virgin olive oil with basil

DESSERT

ΩΩΩ

Selection of pastry
From Séracgourmet

Ice cream

Cheese from the day

Coulommiers cheese
stuffed with truffle
(extra charge 5€)

STARTER

+ MAIN COURSE
+ GARNISH
+ DESSERT

= 28 €

MAIN COURSE a la carte / Dessert or Starter 26€

SELECTED PRODUCT/ Dessert or Starter 33€

EXCEPTIONAL PRODUCT / Dessert or Starter 35€

CHILDREN MENU (up to 10 years old) / Main Course / Dessert 16€

Lunch menu: today's special + dessert à 19€ (Tuesday to friday)

A list of allergenic products is available