

## STARTER

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Aubergine preserve and glazed with soja  
Japanese style with fried onion, sesame,  
lemon zest preserve and coriander

Fresh salad with tomato, cucumber,  
watermelon, capers, red onion and  
feta cheese in olive oil with herbs

Toast of avocado and smoked trout lemon  
pearls and seaweed dressing

Chicken with vegetable in aspic  
Red onion pickles

Duck Foie gras

Winter fruit Chutney

Slice of toasted dried fruit's bread  
(extra charge 7 €)

## MAIN COURSE

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Lamb chops, preserve garlic and  
Rosemary mustard sauce

Breast of free range guinea fowl  
Tarragon mustard sauce

Piece of Iberian pork **SPAIN**  
Barbecue sauce

Veal liver from **FRANCE**  
Shallots confit in salted butter

Raw minced beef Tartare seasoning  
Green salad

Fillet of saithe  
Fresh tomato, herbs, cucumber in  
soja in olive oil, torrefied cereals

## GARNISH

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Mashed potato  
With butter

Sauteed ew potatoes  
With mushroom

Provencal style  
baked tomato

Buttered French beans  
With parsley and shallots

Courgette with tarragon

Mashed potato  
With truffle  
(extra charge 5 €)

# 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 €

Tin of sardine in olive oil  
12-15 pieces 8,50 €

## SELECTED PRODUCT (extra charge 8 €)

Noix d'entrecôte ≈350gr  
**URUGUAY**

## EXCEPTIONAL PRODUCT (extra charge 10 €)

Entrecôte ≈350gr  
Normande **FRANCE**

Entrecôte ≈350gr  
Black Pearl **POLAND**

Noix d'entrecôte ≈350gr  
Angus **AUSTRALIA**

½ Crawfish

On a bed of green salad  
Virgin olive oil with tomato and herbs

## DESSERT

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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*