

## STARTER

ΩΩΩ

**Pork pâté from the chef** with blueberries and Génepy  
Toasted bread, fruit pickles and condiment.

### Salmon Gravelack's style,

Grated carrots Oriental flavours and orange vinaigrette sauce.

**Rolled pork flavoured** with herbs and fresh local goat cheese,  
Salad of lamb's lettuce with hazelnuts oil.

**Cauliflower cream soup**, Grilled buckwheat, pear and blue cheese.

### Duck foie gras, dried fruit chutney

Slice of toasted dried fruit's bread (*extra charge 10€*).

## MAIN COURSE

ΩΩΩ

### Grilled over charcoal

**Catch of the day**, fruit passion and mango olive oil sauce.

**Fillet of pork**, sage mustard sauce.

**Thick veal liver**, shallots confit in salted butter.

### Preserved and caramelized in a wood oven

### Rolled preserved lamb,

Cold browned garlic and rosemary mustard sauce.

**Braised shoulder of veal**, cold cepe mustard seeds sauce.

### Simmered cooking

**Leg of capon stew** in a white sauce

With carrot and mushroom and favoured with tarragon.

## For Apero

Parma Ham : 8,50€

Smoke-curred fillet of pork loin : 8,50 €

Dry and smoked sirloin of beef : 8.50€

Bread Foccacia with truffle oil : 6,50€

## GRILLED OVER CGARCOAL

Main Course + Garnish + Dessert

### VEAL SWEETBREADS (UE)

Shallots confit in salted butter,  
Cold cepe mustard seeds sauce

= 45€/pers.

### EXCEPTIONAL BEEF

Cold Tasmanian pepper mustard sauce

### NOIX D'ENTRECÔTE ≈300gr

FROM ARGENTINE

= 42€/pers.

### MATURED ENTRECÔTE ≈300gr

From the market

= 45€/pers.

### CÔTE DE BŒUF FOR 2 PERS

From the market

= 58€/pers.

Extra starter : 10€

Extra Duck Foie Fras : 20€

Starter instead of dessert : 3€

## GARNISH

ΩΩΩ

Mashed potato with butter.

Sauteed mushrooms with parsley and garlic.

Corn polenta with chestnuts.

Glazed carrots and parsnips  
with honey and coriander.

Salad of lamb's lettuce with hazelnuts oil.

Truffle mashed potato. (*extra charge 6€*).

Additional garnish : 5€

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers.) : 10€

Large pot ≈440gr (3/4 pers.) : 22€

## CHEESE OR DESSERT

ΩΩΩ

Local cheese Tomme Palouze.

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers.

Coulommiers cheese stuffed with truffle.

(*extra charge 5€*)

Selection of pastry from Séracgourmet

Scoop of ice cream

## STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

---

= 35 €

**HORAIRES D'OUVERTURE SAISON HIVER 2022•2023**

**Du MARDI au SAMEDI** : 12h15 • 14h / 19h • 21h30

**BistrotSérac** - 40, avenue du Mont Paccard

(Sur la place du village) - 74170 Saint-Gervais-les-Bains - 04.50.98.43.35

**STARTER + MAIN COURSE & Garnish or MAIN COURSE & Garnish + DESSERT 32€**

**CHILDREN MENU (up to 10 years old) / Main Course / Dessert 18€**

Lunch menu : today's special + dessert 22€

(Tuesday to Friday) A list of allergenic products is available.