



Starter

Duck Foie Gras - Celeriac, air-dried beef from the region of Grisons, grapes brioche : **28€.**

Scallops - Passion fruit with sesame dressing, lightly whipped cauliflower purée : **28€.**

Oysters - Cold oysters in jelly with rice vinegar, ginger chive condiment : **24€.**

Sorrel - Tartlet with egg yolk, Gravelack's of trout and lightly potato emulsion : **24€.**

Butternut - Gnocchi with sweet onion and black garlic, pecorino emulsion and cereals : **22€.**

Fish

Pollack - Meunière, pak choï cabbage, butter sauce with japanese Miso and seaweed : **28€.**

Skate - Poached fillet with browned butter emulsion, artichokes and salt-cured : **28€.**

Scallops - Leek with saffron and citrus fruit sauce : **34€.**

Meat

Veal Kidneys - Sauteed with juniper berry meat sauce and root vegetables : **26€.**

Breast of Duck - Grilled, salsify with a touch of coffee, green peppercorns condiment: **32€.**

Pork Chop - Free-range with buttered cabbage and smoked bacon : **8€.**

Sirloin Steak - Slow-simmered shallots, red wine sauce with bone marrow : **35€.**

Hare - A la Royale style with foie gras and truffle : **40€.**

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

Cheese and Homemade Hazelnut Bread

Coulommiers : truffle : **14€.**

Beaufort d'Alpage : apple and japanese saké : **12€.**

Dessert

Chocolate - Warm mousse with hazelnut praline, vanilla ice cream and crumble : **14€.**

Warm Soufflé - Tangerine, citrus fruit and 4 spices : **14€.**

Pineapple - Roasted with vanilla, coconut Panna Cotta, rum emulsion, granola, honey : **12€.**

Mango - Almond biscuit cake, ganache cream flavoured with Tonka bean : **12€.**

Lemon - Madeleine biscuit, candied lemon caviar, tarragon yogurt and meringue : **12€.**



Sérac Menu in 4 dishes • 68€/pers.

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

Starter, fish, meat, dessert.

Lunch Menu • 42€/pers.

Starter, main course and dessert.

Kids Menu • 26€/pers.

At the restaurant Le Sérac, your child is welcome and The chef will be delighted to prepare a menu according to his choice.

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