

HÔTEL DE SERS

Paris Champs Elysées

STARTERS

MESCLUN	12.00
<i>Fresh Spring mix lettuce, cherry tomato, grenade, blueberries, vinaigrette and pickles</i>	
CAULIFLOWER VELOUTÉ	21.00
<i>Cabbage tartar, black crumble and kale cabbage</i>	
TROUT AND HORSERADISH	27.00
<i>Beetroot houmous and mustard sprouts</i>	
EGG 64°, SALTED COD AND POTATO	29.00
<i>Garlic, stewed onions with black olives, crispy angel hair pasta</i>	
DUCK FOIE GRAS, APPLE AND CLEMENTINE	30.00
<i>Candied apples, clementine and Moscatel du douro emulsion</i>	

TO SHARE... OR NOT !

OYSTERS (6 OR 12)	26.00 or 41.00
THE SEVRUGA CAVIAR	80.00
<i>From Kaviari, blinis, cheese and chives cream</i>	

MAIN COURSES

POLLACK AND SQUID	36.00
<i>Butternut, spinaches, beetroots and lemongrass</i>	
COD AND CLAMS	38.00
<i>Garlic, Salted cod consommé with coriander, quail eggs</i>	
RISOTTO GREEN ASPARAGUS	40.00
<i>Safran and parmesan cheese</i>	
GRILLED OCTOPUS FROM PALAMOS WITH PORK BELLY	41.00
<i>Green peas, celery and potato churros</i>	
IBERIAN PLUMA MARINATED IN RED PEPPER AND GARLIC	42.00
<i>Red pepper barbecue, shallots, shiitake, chorizo</i>	
SCALLOPS COOKED ON THE GRILL, ESPELETTE PEPPER	45.00
<i>Bergamot Risotto, parmesan cheese and fenel</i>	
BLACK ANGUS GRILLED STEAK	47.00
<i>Roasted carrots, spicy beetroots cream and meat juice</i>	

Head Chef : Ricardo Lucio

Our offered fish selection comes from the Brittany coasts

Our meats are French and Australian origin

Our dishes are exclusively prepared on the spot from raw products

In case of food intolerance or allergy: inquire about the list of the allergens that our dishes contain

VAT and service is included. We do not accept checks

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CHEESES AND DESSERTS

THE CHEESE PLATTER <i>Cheeses selection, young salad leaves, dried fruits and toasted bread</i>	15.00
SWEETS CHOCOLATE FROM CARIBBEAN 66%, COFFEE INFUSION AND BAILEYS <i>Fluffy biscuit and white coffee ice cream</i>	19.00
COCO AND PINEAPPLE SHORTBREAD, PINA COLADA SORBET <i>Frozen farce lime and coconut, candied pineapple and lime</i>	19.00
SUNNY CITRUS AND EARL GREY TEA <i>Cloudy orange and bergamot cream, lemon and clementine confit, Earl Grey and tangerine sorbet</i>	19.00
GOURMET COFFEE OR TEA <i>Six homemade pastries depending on the season</i>	19.00
EXOTIC SOUFFLE <i>Mango confit, litchi and passion fruit, Peanut chouchou, Mabaki sorbet</i>	19.00

MENUS

Le Menu Du Marché

Available for Lunch and Dinner
from Monday to Friday

42€

Starter / Main Course Or Main Course / Dessert

50€

Starter / Main Course / Dessert

ASPARAGUS GREEN ROTIES CHIPS OF PARMESAN,

Serrano Ham and Young Sprouts
Or

SPRING ROLL WITH LANGOUSTINES

Mango Vinaigrette
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HOLY PAVE

Fregula Sarda Stew with Tomato and Coriander, Virgin Sauce
Or

PRINTANIER VEAL SAUTE

Puree of Parsley Root, Crunchy Mushrooms and Vegetables

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DESSERT OF YOUR CHOICE ON OUR MENU

La Balade de Sers

Available for Lunch and Dinner

Let yourself be guided by the inspiration
of our Chef Ricardo Lucio.
A menu that changes with the seasons,
following your tastes and desires.

Three services

Prelude
Starter
Main course
Dessert

62 €

Five services

Prelude
Cold starter
Hot starter
Fish course
Meat course
Dessert

82 €

The Five services menu will be served for the whole table