

# HÔTEL DE SERS

Paris Champs Elysées

## STARTERS

### THE MESCLUN

*Fresh Spring mix lettuce, cherry tomato, strawberries, vinaigrette and pickles*

12.00

### THE WATERMELON AND STRAWBERRY

*Gazpacho, mozzareline and pesto sauce*

19.00

### THE CAVIAR AND THE SOFT BOILED EGG

*Creamy cauliflower, romanesco and black crumble*

20.00

### THE DUCK FOIE GRAS

*Apricots and arabica reduction*

24.00

### THE RED TUNA

*Rhubarb with Tasmanian pepper, grilled avocado and verbena*

26.00

## TO SHARE...OR NOT !

### OYSTERS (6 OR 12)

22.00 or 39.00

### THE SEVRUGA CAVIAR

*From Kaviari, blinis, cheese and chives cream*

80.00

## MAIN COURSES

### THE HAKE

*Vegetables tian, Mediterranean sauce*

37.00

### THE LANGOUSTINES, SAFFRON AND PARMESAN

*Risotto*

38.00

### THE GRILLED OCTOPUS FROM PALAMOS

*Fregola Sarda, barbecue of peppers, tomatoes and coriander*

38.00

### THE FARMER DUKE FILLET

*Brocciu red tortellini, glazed beets*

40.00

### THE IBERIAN PIG

*Agria churros, morels and broccolini*

43.00

### THE PICANHA BLACK ANGUS

*Creamy green peas, black-eyed peas, shallots and mint*

45.00

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

CHEESES AND DESSERTS

THE CHEESE PLATTER

*Cheeses selection, young salad leaves, dried fruits and toasted bread*

15.00

THE GOURMET COFFEE

*Selection of mini desserts*

17.00

THE PEACH AND VERBENA

*Roasted with honey, blood peach sorbet*

17.00

THE STRAWBERRY AND RHUBARB

*Lemon shortbread biscuit, strawberry in cream and sorbet*

17.00

THE APRICOTS, THYME AND PISTACHIO

*Soufflé*

17.00

CHOCOLATE

*Crispy praline with fleur de sel, creamy chocolate and white chocolate sorbet*

17.00

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*

BURRATINA, CŒUR DE BŒUF TOMATO,  
PARMESAN CHEESE

*Or*

CUCUMBER GAZPACHO  
*Rice vinegar and goat cheese*

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GRILLED POLLACK  
*Creamy cauliflower, zucchinis with savory*

*Or*

MILK-FED VEAL  
*Crispy polenta, candied tomatoes and olives*

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PEACH, HAZELNUT, VANILLA

*Or*

CRUNCHY CARAMEL GRANNY SMITH  
*Apple sorbet*

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*