

HÔTEL DE SERS

Paris Champs Elysées

STARTERS

MESCLUN	12.00
<i>Fresh Spring mix lettuce, cherry tomato, grenade, blueberries, vinaigrette and pickles</i>	
GREEN ASPARAGUS VELOUTE	22.00
<i>Asparagus salad, egg yolk with poultry juice</i>	
ESCABECHE DE CHINCHARD	24.00
<i>Beetroot houmous and mustard sprouts</i>	
EGG 64°, SALTED COD AND POTATO	28.00
<i>Garlic, stewed onions with black olives, crispy angel hair pasta</i>	
FOIE GRAS RHUBARBE	30.00
<i>Rhubarb macaroon and Moscatel emulsion from DOURO</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

CRAB CHICK AND PARSLEY	35.00
<i>Emulsion garlic bears, chickpeas, red onions, garlic</i>	
ENCORNET PEPPER OF ESPELETTE	36.00
<i>Creamy toasted corn on the cob, mini grilled vegetables, saffron emulsion with "amendoa amarga"</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	43.00
<i>Red pepper barbecue, shallots, shiitake, chorizo</i>	
BLACK ANGUS GRILLED STEAK	48.00
<i>Roasted carrots, spicy beetroots cream and meat juice</i>	

THE MEAT OF THE WEEK

IRISH TENDERLOIN MATURED FOR 30 DAYS 220G SAUCE AND SIDES TO YOUR LINKING*	47.00
FRENCH BEEF RIB STEAK MATURED FOR 60 DAYS 250G SAUCE AND SIDES TO YOUR LINKING *	55.00
FRENCH BEEF STRIPLOIN MATURED FOR 60 DAYS 250G SAUCE AND SIDES TO YOUR LINKING *	47.00

*Side dishes:

Homemade French fries, mashed potatoes, seasonal mesclun, roasted vegetables

*sauce :

Béarnaise, pepper, roast juice

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>	17.00
GOURMET COFFEE OR TEA <i>Six homemade pastries depending on the season</i>	19.00
STRAWBERRIES, RED PORT AND RHUBARB CONFIT <i>Provence herbs and sorbet mara des bois</i>	18.00
COCO AND PINEAPPLE SHORTBREAD, PINA COLADA SORBET <i>Frozen farce lime and coconut, candied pineapple and lime</i>	18.00
MILK CHOCOLATE JIVARA 40% <i>Exotic heart, muscovado sugar and guava sorbet</i>	18.00
BREATH SOUFFLÉ <i>Confit and lemon sorbet, praline peanut</i>	19.00

MENUS

Le Menu Du Marché

*Available for Lunch only
from Monday to Friday*

42€

Starter / Main Course Or Main Course / Dessert

50€

Starter / Main Course / Dessert

SMOKED FLETCH AND GREEN ASPARAGUS
Mimosa egg and chive

Or

SEEFOD DIM SUM
Lemongrass and ginger broth

SEABREAM FILET
Cauliflower, turnip, white butter and bergamote

Or

CHORIZO RISOTTO
parmigiano

DESSERT OF YOUR CHOICE ON OUR MENU

La Balade de Sers

Available for Lunch and Dinner

*Let yourself be guided by our Chef Ricardo
Lucio's inspirations.
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