

HÔTEL DE SERS

Paris Champs Elysées

STARTERS

MESCLUN

Fresh Spring mix lettuce, cherry tomato, grenade, blueberries, vinaigrette and pickles

12.00

CAULIFLOWER VELOUTÉ

Cabbage tartar, black crumble and kale cabbage

18.00

TROUT AND HORSERADISH

Beetroot houmous and mustard sprouts

25.00

DUCK FOIE GRAS, APPLE AND QUINCE

Candied apples, quince chutney and Amaretto

26.00

EGG 64°, PUMPKIN AND PÉRIGORD BLACK TRUFFLE

Rocket salad, mushrooms and parmesan cheese

29.00

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

COD AND CLAMS

Salted cod consommé with coriander, quail eggs

36.00

POLLACK AND SQUID

Butternut, spinaches, beetroots and lemongrass

36.00

SCALLOPS AND BERGAMOT

Risotto with bergamot, parmesan cheese and fenel

38.00

GRILLED OCTOPUS FROM PALAMOS

Fregola Sarda, preserved red peppers, tomatoes and coriander

38.00

IBERIAN PLUMA

Eryngiis, sweet potatoes gnocchis and salsifis

40.00

BLACK TRUFFLE RISOTTO

Truffle emulsion and parmesan shavings

42.00

SWEETBREAD

Creamy tuberous chervil, chestnuts and chards

43.00

BLACK ANGUS GRILLED STEAK

Roasted carrots, Pont-Neuf potatoes, meat juice with Périgord black truffle

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

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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

18.00

CITRUS FRUITS, HONEY AND EARL GREY TEA

Creamy orange et bergamot, candied citron and clementine, Earl Grey and tangerine sorbet

17.00

APPLE TATIN TART

Granny smith compote, Dulce de Leche and cinnamon shortbread

17.00

CHOCOLATE, COFFEE AND BAILLEYS

Montégu Corinne

17.00

EXOTIC SOUFFLE

Peanut, Sorbet Mabaki

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

TATAKI OF BEEF BLACK ANGUS

Soy Mayonnaise and Vegetable Condiment

Or

MARINE SALMON WITH BEET JUICE

Passion Fruit Vinaigrette, Young Sprouts

NET OF RASCASS

Mashed Parsnip, Roasted Salsify, Lemongrass Sauce and

Jerusalem Artichoke Chips

Or

CONFINED VEAL BREAST

Carrots, Roquette, Red Onion and Piquillo Coulis

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