




DISCOVER
THE
COMMITTED
MENU OF LA
VILLA SEREN



Summer

OUR 3 COMMITMENTS WITH OUR PARTNER ANTHONY HORY

-  80% of our ingredients come from less than 150km around
-  Our products are served in a minimalist way, cooked by Anthony and his team.
-  All our suggestions are tested and approved by our team. We know the origin of all our products.

#lavieseren
@villaserenhossegor






From 12 to 2:30pm

Special of the day :


Starter + lunch of the day +
pastry of the day + drink

26,00€

TO BEGIN...

- 
- > Baba ganoush, eggplant, sesame, mint and basil 13,00€
 - > Rillettes of the ocean with miso and curry 12,00€
 - > Serrano ham selection 13,00€
 - > Smoked swordfish carpaccio & condiments 17,00€
 - > Tossed tomato gazpacho, burrata cloud, eggplant powder 13,00€
 - > Baptiste's selection of cheese with candied nectarines and pistachio pesto 11,00€

TO FOLLOW...

- 
- > The lunch of the day by la Villa 16,00€
 - > Line-caught hake, eggplant caviar, zucchini, taggiasche olives and Iberian chorizo 22,00€
 - > "Sun-kissed" vegetables with smoked labneh 15,00€
 - > Bagna bread of la Villa, tuna tataki and niçoise garnish 14,00€

TO FINISH...

- > Discover the sweet treats of Villa Seren made by our pastry chef Clémence 9,00€

FOR THE LITTLE ONES...

- > Supreme of Landais chicken or fish of the day and mashed potatoes 10,00€

All our dishes may contain allergens.

Please ask our team for more information.

Net prices ncl. VAT



From 12 to 3 pm Sunday Menu

TO SHARE (OR NOT)

- > Serrano ham selection 13,00€
- > 6 Oysters Marennes-Oléron 14,00€
- > Cheese from "Chez Baptiste", candied nectarines and pistachio pesto 16€
- > Gravlax of trout from the Pyrenees with Atlantic gin, cucumber pickles and salicornia yoghurt sauce 15,00€
- > The garden salad 12,00€
- > The Villa's toast 13,00€

SUNDAY DISHES

- > Chicken from the Pouchucq farm or fish from the port of Capbreton, mashed potatoes & virgin sauce 20,00€

THE EPHEMERAL DESSERT

- > Discover the dessert of the day created by our pastry chef Clémence 10,00€

ICECREAM

- Vanilla / organic vanilla pearl from Madagascar
- Chocolate / organic chocolate 66% Sao Tome Kaoka
- Peanuts / 100% peanut praline from Soustons
- Farm yoghurt / Gourmet milk 40
- Raisin Rum / rhum brun Dillon
- Landes raspberries
- Yellow lemon
- Seasonal strawberries
- Pink grapefruit / Organic vanilla

The scoop 3,50€, the two 6,50€, the three 9,00€
Organic vanilla or chocolate ice cream 6,00€

FOR THE LITTLE ONES

- > Landais chicken or fish of the day and mashed potato 12,00€

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Net prices ncl. VAT



From 7pm to 22pm

TO BEGIN...

- > Baba ganoush, eggplant, sesame, mint and basil 13,00€
- > Serrano ham selection 13,00€
- > Rilletes of the ocean with miso and curry 12,00€
- > Smoked swordfish carpaccio & condiments 18,00€
- > Croquetas like in Spain, ham and cheese 15€
- > Makis, Gravlax of trout from the Pyrenees with Atlantic gin, cucumber pickles and salicornia yoghurt sauce 15,00€
- > Mashed potatoes, shallots and chives 11,00€
- > Tossed tomato gazpacho, burrata cloud, eggplant powder 13,00€
- > Baptiste's selection of cheese with candied nectarines and pistachio pesto 11,00€
- > Fish tataki from our coasts, flame cooking, marinated tomatoes, yuzu gel, padrons, Espelette pepper & herbs from our vegetable garden 18€

TO FOLLOW...

- > The lunch of the day by la Villa 16,00€
- > Line-caught hake, eggplant caviar, zucchini, taggiasche olives and Iberian chorizo 22,00€
- > "Sun-kissed" vegetables with smoked labneh 15,00€
- > Bagna bread of la Villa, tuna tataki and niçoise garnish 14,00€

TO FINISH...

- > Discover the sweet treats of Villa Seren made by our pastry chef Clémence 9,00€

FOR THE LITTLE ONES

- > Supreme of Landais chicken or fish of the day and sweet potato fries 10,00€

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Classic Cocktails

AMERICANO 11,00€

Vermouth, Campari, sparkling water

BLOODY MARY 12,00€

Vodka Grey goose, tomato juice, squeezed lemon juice, condiments

CAIPIRINHA 11,00€

Cachaça Leblon, fresh lime, brown sugar

COSMOPOLITAN 14,00€

Vodka Grey Goose, squeezed lime juice, cranberry, cane sugar syrup

GIN FIZZ 14,00€

Gin Tanqueray, squeezed lemon juice, cane sugar syrup, tonic water by Hysope

HUGO 12,00€

Elderflower liqueur, sparkling white wine bio, fresh mint leaves, lime, sparkling water

MAÏ TAÏ 12,00€

Dark rum La Mauny, Cointreau, orgeat syrup, squeezed lime juice

MARGARITA 14,00€

Tequila San José, Cointreau, squeezed lime juice, cane sugar syrup

MOJITO 12,00€

White cuban rum La Mauny, fresh lime, fresh mint leaves, brown sugar, sparkling water

MOJITO SEASONAL 13,00€

White cuban rum La Mauny, fresh lime, fresh mint leaves, brown sugar, seasonal juice, sparkling water

MOSCOW MULE 13,00€

Vodka Grey Goose, squeezed lime juice, Ginger beer by Hysope, Angostura

NEGRONI 14,00 €

Gin Tanqueray, Campari, red Vermouth

PINA COLADA 14,00€

Dark & white rum La Mauny, pineapple juice, coco cream

SPRITZ 12,00€

Apérol, sparkling white wine bio, sparkling water

WHISKY SOUR 13,00€

Whisky Talisker, squeezed lemon juice, cane sugar syrup

Signatures Cocktails

THE FRESHNESS OF LIFE 14,00 €

Gin Tanqueray, squeezed blood orange juice, vanilla syrup, nutmeg, squeezed lime juice

MOCHA BY VILLA 14,00 €

Vodka Grey Goose, amaretto liqueur, shot of espresso, Valrhona chocolate

NIGHT BIRD 14,00 €

Gin Grand Nez degustation bio, "Born of a wild morning for the evenings of freedom", iced rose petals

LITTLE PARADISE 14,00 €

Cognac Francis ABK6 VSOP, squeezed lime juice, syrup vanilla

CHARLES'S REFRESHMENT 13,00 €

Vodka Grey Goose, squeezed cucumber and lime juice, cane sugar syrup, tonic water by Hysope

LOUIS'S RECOMFORT 14,00 €

Bourbon Bulliet, amaretto liqueur, apricot juice, Ginger beer by Hysope, squeezed lime juice

WONDERLANDES 12,00 €

Gin 40, elderflower liqueur, blackberry cream, kiwi juice

MAS AMOR POR FAVOR 14,00 €

Gin Tribut n°2, squeezed lime juice, hibiscus syrup, honey, rosemary infusion

Mocktails

DETOX 8,00€

Squeezed ginger, carrots, orange et lime

RASPBERRY COLADA 9,00€

Raspberry juice, coco cream, squeezed lime juice

VIRGIN SPRITZ BY CRODINO 6,50€

Crodino aperitivo, sparkling water

VIRGIN MOJITO 7,00€

Squeezed lime juice, fresh mint leaves, brown sugar, Ginger beer by Hysope, sparkling water

SEASONAL VIRGIN MOJITO 9,00€

Squeezed lime juice, fresh mint leaves, brown sugar, seasonal fruit juice, Ginger beer by Hysope

Because at the Villa, the imagination is not restricted and dreams are encouraged!
Let the Villa amaze you...



Appetizers, digestives, spritis..

APPETIZERS

Campari 6cl 7,00€
Martini red or white 6cl 7,00€
Lillet white or rosé 6cl 7,00€
Porto 6cl 7,00€
Ricard 2cl 4,00€
Suze 6cl 7,00€
Kir 14cl 7,00€
Kir royal 14cl 12,00€

DIGESTIVES

Eau de vie de poire 6cl 9,00€
Des monts de la côte d'or
Cointreau 6cl 7,00€
Amaretto 6cl 7,00€
Get 27/31 6cl 8,00€
Baileys 6cl 8,00€
Limoncello 6cl 7,00€
Manzana verde 6cl 7,00€
Fraise des bois 6cl 7,00€

SPIRITS AND LIQUORS

GIN 4CL

Gin Tanqueray n°10 12,00€
Gin Tanqueray 9,00€
Gin The Botanist 11,00€
Gin Citadelle 13,00€
Gin 40 12,00€

COGNAC 4CL

Francis ABK6 VSOP 12,00€

RHUM 4CL

Rum La Mauny white 7,00€
Rum La Mauny dark 9,00€
Rum white "3 rivières" 7,00€
Rum Zacapa 23 years Solera 15,00€
Rum Diplomatico 11,00€
Rum Pampero Anejo 9,00€
Rum Appleton Estate 15 years 12,00€

VODKA 4CL

Vodka Grey Goose 8,00€

ARMAGNACS 4CL

Laballe Bas Armagnac Réserve 12,00€
Laballe Bas Armagnac Hors d'âge 16,00€

WHISKY 4CL

Caol Ila 12 ans (Scotland) 14,00€
Nikka Whisky Coofey Grain (Japan) 12,00€
Lagavulin 16 ans (Scotland) 17,00€
Bastille (Angoulême, France) 12,00€
Bourbon Bulleit (Kentucky USA) 11,00€
Jack Daniel's (Tennessee USA) 9,00€
Talisker Port Ruighe (Scotland) 12,00€

TEQUILA 4CL

Avion Silver 10,00€
Don Julio 12,00€

CACHACA 4CL

Leblon 10,00€

Beers & Beverages

BEERS

DRAUGHT BEER

CATH 5° 25 cl 4,50€

CATH 5° 50 cl 9,00€

BOTTLES

CATH DORÉE 6° 33CL 7,00€

CATH TRIPLE 8° 33CL 7,50€

CATH BLANCHE 5° 33CL 7,00€

SODAS

ICED TEA TEALÉLÉ (RASPBERRY, MINT OR LEMON) 6,50€

COKE 33CL 4,50€

COKE ZERO 33CL 4,50€

ORANGINA 25CL 4,50€

LEMONADE OGEU 33CL 4,50€

CACOLAC 20CL 5,50€

WATER TONIC BY HYSOPE 20CL 5,50€

GINGEUR BEER 33CL 6,50€

SYRUP WITH WATER 3,00€

SYRUP COMPLEMENT 0,50€

FRUIT JUICE GRANINI 25CL (ORANGE, APRICOT, GRAPEFRUIT,
TOMATO, KIWI OR PINEAPPLE) 5,00€

WATER

STILL WATER OGEU 33CL 4,00€

SPARKLING WATER OGEU 33CL 4,00€

STILL WATER OGEU 75CL 6,00€

SPARKLING WATER OGEU 75CL 6,00€



Tea & hot drinks



TEA BY "LES JARDINS DE GAIA" 6,00€

JASMINE FLOWERS

Green tea, with a flowery and velvety flavour

JARDIN SOUS LA LUNE

Green tea with spicy aromas of holy basil, mandarin and cardamom

SENCHA ZHEJIANG (NATURE)

Delicious green tea prepared according to the Japanese method

BAISERS GOURMANDS (FRUITS ROUGES)

Black tea, forest fruits, strawberry leaves

FANTASTIC MISTER GREY (BERGAMOTE)

A combination of superior black teas and real bergamot essences

BALADE DANS L'HIMALAYA (NATURE)

Black tea that releases a golden, fruity liquor with a strong floral fragrance

BAI MU DAN PREMIUM

White tea with a fruity, tart, quince-like aroma

ASIMBONANGA

Rooibos, Mango, Peach, Lemon essential oil, Mango pieces

REMÈDE ELFIQUE

Raspberry leaves, nelissa, mulberry leaves, lime blossoms, sona petals, rosemary, wild thyme, rosebuds

LA TISANE DE L'AMOUR

Sensual and spiritual, this infusion of plants and flowers is an ode to Love

PAR TOUS LES TEMPS

Peppermint, raspberry leaves, oregano, hazel leaves, fennel, lavender

ROCK YOUR BRAIN

Black tea, ginger, cinnamon, cardamom, cloves, juniper berries, fennel, mandarin peel, marigold petals, rose petals

HOT DRINKS

EXPRESSO	2,00€	CAPUCCINO	5,50€
DOUBLE EXPRESSO	4,00€	ICED COFFEE	4,00€
LONG COFFEE	2,00€	LATTE MACCHIATO	5,50€
DECAFFEINATED	2,00€	VIENNESE COFFEE	5,50€
DOUBLE DECAFFEINATED	4,00€	HOT CHOCOLATE	4,50€
NOISETTE	3,00€	VIENNESE CHOCOLATE	5,50€
SMALL CRÈME	3,00€	IRISH/WHISKY	11,00€
LARGE CRÈME	4,50€	FRENCH/ARMAGNAC	11,00€



All our teas are from organic farming