



DISCOVER  
THE  
COMMITTED  
MENU OF LA  
VILLA SEREN



# Winter

## OUR 3 COMMITMENTS WITH OUR CREW

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

#lavieseren  
@villaserenhossegor





# All day at la Villa

Landes chickpea hummus 14,00€

Ocean rillettes 13,00€

Iberian bellota ham 20,00€

Soup of the day 11,00€

Cheese plate 16,00€



*Tous nos plats sont susceptibles de contenir des allergènes.*

*Adressez-vous à notre équipe pour plus d'informations.*

*Prix nets TTC*

# From 7pm to 22pm

## TO SAVOR...

Landes chickpea hummus 14,00€  
Autumn Condiments / Fresh Herbs / Toasted Naan Bread

Ocean rillettes 13,00€  
Green curry / Crunchy corn

6 oysters 11,00€  
Candied citrus fruit / Fermented milk

Iberian bellota ham 25,00€  
Garlic bread / tomato

Vegetables spring rolls 14,00€  
Crunchy and candied vegetable / Salt and sweet sauce

Soup of the day 11,00€  
Fresh farm cheese / Nuts

Around goat cheese 16,00€  
Fresh thyme-smoked goat's cheese / Goat's cheese mousse / Ripened goat's cheese / Apple / Roquette salad

French fries 7,00€  
Black garlic mayonnaise

Mimosa eggs 14,00€  
Smoked trout / Trout eggs / Salad

See bass carpaccio 20,00€  
Sour cream / Black garlic / Pomegranat fruit / Kumquat fruit

## TO TASTE...

Soba and mushroom broth 18,00€ +6€ add gascon bacon  
Buckwheat soba / Crunchy vegetable / Lemon oil

Pulled Kintoa pork buns cooked for 12 hours 19,00€  
Frisée salad / Candied tomatoes / Old-fashioned mustard mayonnaise

Fish of the day 25,00€  
Celery / Lovage hollandaise sauce

Roasted vegetables 16,00€  
Root vegetables / Hazelnut shortbread / Miso mayonnaise

## TO SUBLIME...

Sweet treats 9,00€  
Discover today's creations

## FOR THE LITTLE ONES

Landais duck breast or fish of the day 15,00€  
French fries or vegetables

*All our dishes may contain allergens.  
Please ask our team for more information.*

*Net prices ncl. VAT*





# 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 grapefruit 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*

## **NOT AVAILABLE**

## **LOUIS'S RECOMFORT 14,00 €**

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

## **MAS AMOR POR FAVOR 14,00 €**

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

# Mocktails

## **DETOX 8,00€**

*Seasonal selection*

## **CRANBERRY COLADA 9,00€**

*Cranberry 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, Spirits..

## 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€

## SPIRITS AND LIQUORS

### GIN 4CL

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 white "3 rivières" 7,00€  
Rum Zacapa 23 years Solera 15,00€  
Rum Diplomatico 11,00€  
Rum Pampero Anejo 9,00€  
Rum Eminente 13,00€

### VODKA 4CL

Vodka Grey Goose 8,00€

## 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€

### 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° 33 cl 5,50€
- Cath 5° 50 cl 10,00€
- Christmas Cath 6° 33cl 6,00€
- Christmas Cath 6° 50cl 11,00€

### BOTTLES

- Cath Dorée 6° 33cl 7,00€
- Cath Triple 8° 33cl 7,50€

## SODAS

- 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 25cl (orange, apricot, tomato, apple or pineapple) 5,00€



Fresh juice 6,00€

## WATER

- Still water Abatilles 33cl 4,00€
- Sparkling water Abatilles 33cl 4,00€
- Still water Abatilles 75cl 6,00€
- Sparkling water Abatilles 75cl 6,00€



Organic



Local



# Tea & Hot Drinks



## TEA BY "LES JARDINS DE GAIA" 6,00€

### 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*

### LA TISANE DE L'AMOUR

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

### ROCK YOUR BRAIN

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

## HOT DRINKS

ESPRESSO	2,00€	CAPUCCINO	5,50€
DOUBLE ESPRESSO	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*