



DISCOVER
THE
COMMITTED
MENU OF LA
VILLA SEREN



May

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





Our partners & suppliers

Bio Pays Landais, Saint-Geours-de-Marenne, *Fruits and vegetables*

Bidache Farm, Castéra-Verduzan, *Black Gascony Pork*

Baptiste Cheese Factory, Soorts-Hossegor, *Cheeses*

Capbreton Fishing Port, *Fresh Fish*

Pouchucq Farm, Angresse, *Poultry and Pigs*

Le Helder, Anglet, *Charcuteries*

L'eau vive, Soorts-Hossegor, *Grocery Store*

La Mitchuterie, Bénesse-Marenne, *Breads*

Coopérative Belaun, Aldudes, *Fresh meats*

Les Délices de Saint-Orens, Cauna, *Duck and foie gras*

ID-Chef, Soorts Hossegor, *Grocery Store*

Ceathic, Narrosse, *Pastries*

Campistron & Grihon, Pomarez, *Foie gras*





The Midday Menu

Homemade Hummus 9,00€

Black Gascon Pork Pudding
from a Bidache Farm in Gers 15,00€

Demi-cooked duck foie gras with chutney 20,00€

Charcuterie plate 16,00€

Assortment of cheeses from Baptiste 16,00€

Mixed platter of charcuterie and cheese 20,00€

Seasonal salad according to the chef's inspirations 12,00€

Landes duck confit and new potatoes 19,00€

Today's sweet treats 9,00€



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

Net prices ncl. VAT



Plates to share

Homemade Hummus 9,00€

Arancini 10,00€

Black Pig's Trotter Croquettes 10,00€
gribiche sauce, kiwi and espelette pepper condiment

Black Pork Tacos 12,00€

Marinated Vegetable Spring Rolls 14,00€

Eggplant maki with cream cheese and marigold 14,00€
asian chimichurri

Semi-cooked duck foie gras with chutney 14,00€

Ceviche, roasted camelina, corn, candied pears 16,00€

Red Mullet and Magret Gravlax 17,00€

Charcuterie plate 16,00€

Assortment of cheeses from Baptiste 16,00€

Mixed platter of charcuterie and cheese 20,00€

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Menu

Main courses

Freshly caught fish, seasonal side dish
30,00€

1/2 Duck breast from Chez Jules, smoked beetroot sauce, double-sided braised romaine lettuce with vinaigrette, pesto
32,00€

Our dishes are also available in a vegetarian option.



Desserts

Apple, celery, chili pepper
14,00€

Red Berries and Basil
14,00€

Kids plate : Depending on the chef's inspiration
15,00€

ALL DAY LONG

Clarisse's Sweets 9,00€

Cake of the Day 6,00€

Slice of Pastis from La Mitchuterie 5,00€

Cookie 4,00€

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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

GINS TONIC

Gin 40, tonic water by Hysope (plain or elderflower), condiments 12,00€

Gin Citadelle, tonic water by Hysope (plain or lemon), condiments 14,00€

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€

Havana Club Cuban Rum, fresh lime, fresh mint leaves, brown sugar, sparkling water

SEASONAL MOJITO 13,00€

Havana Club Cuban Rum, fresh lime, fresh mint, brown sugar, seasonal pressed fruit 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

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Signatures Cocktails

FRESHNESS OF LIFE 14,00€

Gin Tanqueray, squeezed grapefruit juice, vanilla syrup, nutmeg, squeezed lime juice

MAS AMOR POR FAVOR 14,00€

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

LE COCKTAIL DU MOMENT 14,00€

Demandez à notre équipe

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

VIRGIN MOJITO DE SAISON 9,00€

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

Because at the Villa, imagination is not limited and dreams are encouraged, come to us to order the cocktail you want!
Let the Villa amaze you...



Aperitifs, Digestives, Spirits..

APPETIZERS

Campari 6cl 6,00€
Martini red or white 6cl 6,00€
Lillet white or rosé 6cl 6,00€
Porto 6cl 6,00€
Ricard 2cl 3,00€
Suze 6cl 6,00€
Kir 14cl 7,00€
Kir royal 14cl 12,00€

DIGESTIVES

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

SPIRITS AND LIQUORS

COGNAC 4CL

Dudognon "Napoléon" 10,00€

CACHACA 4CL

Leblon 10,00€

TEQUILA 4CL

Avion Silver 10,00€
Don Julio 12,00€

VODKA 4CL

Vodka Grey Goose 8,00€

RUM 4CL

Rhum La Mauny blanc (Martinique) 7,00€
Rhum "3 rivières" blanc (Martinique) 7,00€
Rhum Zacapa 23 ans Solera
(Guatemala) 15,00€
Rhum JM vsop (Martinique) 10,00€

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€

GIN 4CL

  Gin Grand nez Distillerie (Nérac) 10,00€
Gin Tanqueray 9,00€
Gin Citadelle 13,00€
Gin 40 (Local) 12,00€

ARMAGNACS 4CL

Domaine Entras Tenarèze (Gers) 10,00€

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Beers & Beverages

BEERS

BOTTLES

Cath Dorée 6° 33cl 7,00€
Cath Triple 8° 33cl 7,50€
Lager Cath 5° 33cl 7,00€
Balea Getaria alcohol free 33cl 6,00€

DRAUGHT BEERS

Lager Cath 5° 33 cl 5,50€
Lager Cath 5° 50 cl 10,00€
White Cath 5° 33 cl 5,50€
White Cath 5° 50cl 10,00€

CIDER

Cidre demi-sec Kupela 33cl 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€

SODAS & JUICES

-  Landes Cola 33cl 4,50€
-  Landes limonade 33cl 4,50€
-  Hysope tonic, brassée botanique 20cl 5,50€
-  Landes Tea peach 33cl 4,50€
-  Gingeur, ginger beer 33cl 6,50€
 - Syrup with water 3,00€
 - Fruit juice, Olatu 20cl 5,00€
 - Apricot, tomato, apple, ACE
 - Supers juice Olatu 25cl 5,50€
-  Jus red Euskadi : apple, pomegranate, strawberry and açai
-   Fresh juice 6,00€
 - Orange or lemon
-  Thé Glacé maison aromatisé 4,00€



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Tea & Hot Drinks



TEAS BY "NUNSHEN"

6,00€

PARADIS

A captivating black tea with sweet notes of ripe strawberries and vanilla

ROIS MAGES

A gourmet and spicy black tea with notes of dark chocolate

ORANGE ÉCORCE

A black tea with sweet notes of orange zest

ANXI TIE GUAN YIN

A very beautiful pearl oolong with floral and milky notes

ÉTOILE ÉPICÉE

A green tea with licorice and gourmet spices

GENMAICHA

A green tea combined with puffed rice with vegetal notes and toasted cereals

BANCHA HOJICHA

A roasted green tea with toasted and black fruit notes

PERLES DE JASMIN

A green tea, these jasmine pearls combine delicacy and power

HARMONIE

A white tea with delicate aromas of flowers and spices

PEACH ROOIBOS

A rooibos flavored with juicy peach notes

MYNTHE

An infusion with an invigorating blend of green and peppermint with notes of liquorice

FEU DE CHEMINÉE

A winter infusion of fruits, spicy notes and citrus fruits

HOT DRINKS VOLT COFFEE IN HOSSEGOR

EXPRESSO	2,00€	CAPUCCINO	4,50€
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	2,50€	VIENNESE CHOCOLATE	5,00€
SMALL CREME	3,00€	IRISH/WHISKY	10,00€
LARGE CREME	4,50€	FRENCH/ARMAGNAC	10,00€

Vegetable milk supplement (almond or oat) 0.50€



Some of our teas are from organic farming

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