



DISCOVER THE COMMITTED MENU OF LA VILLA SEREN



Spring

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

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*

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

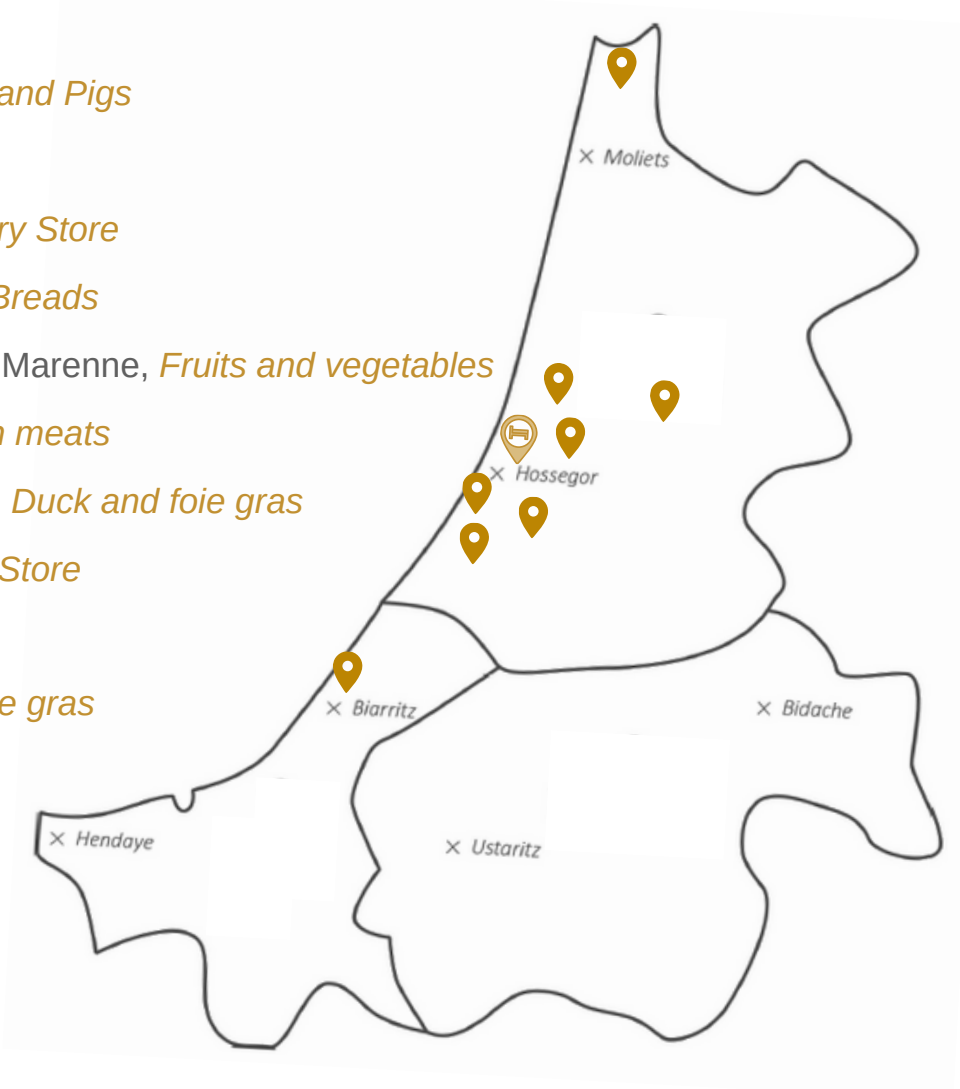
Coopérative Belaun, Aldudes, *Fresh meats*

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

ID-Chef, Soorts Hossegor, *Grocery Store*

Ceathic, Narrosse, *Pastries*

Campistron & Grihon, Pomarez, *Foie gras*





To Share

Southwest Hummus 9,00€

Arancini 10,00€

Fried Spring Roll 14,00€

*Black Pork Ham from Bigorre
black garlic butter* 24,00€

Duck foie gras half-cooked from Jules 20,00€

Charcuterie plate 16,00€

Assortment of Cheeses from Baptiste 16,00€

Mixed Charcuterie and Cheese Plate 20,00€

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

Soup of the moment 14,00€

Dish of the moment by Pierre 25,00€

Clarisse's pastries 9,00€

*Our chef Pierre Gourgues and his team concoct unique and creative dishes
based on locally sourced seasonal products.*

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

Net prices ncl. VAT



The Dinner Menu

Every weekend : 4-course Tasting Menu for €49

Charcuterie plate 14,00€

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

Chez Baptiste, Cheese plate from the Pyrenees 16,00€
and Espelette pepper jelly

Duck foie gras half-cooked from Jules 20,00€

Salad from the Valley of the Two Springs 12,00€
and croquettes of the moment

Seafood dish from la Criée 16,00€

Vegetarian plate of the moment 14,00€

Dish of the moment by Pierre 25.00€

Dessert of the moment by Pierre 14,00€
Clarisse's pastries 9,00€

K I D S P L A T E

Depends on the chef's inspiration 15,00€

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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

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

Signatures Cocktails

FRESHNESS OF LIFE 14,00 €

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

NIGHT BIRD 14,00 €

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

LOUIS'S RECOMFORT 13,00 €

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

MAS AMOR POR FAVOR 14,00 €

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

COCKTAIL OF THE 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

SEASONAL VIRGIN MOJITO 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€
Limoncello 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

Rum La Mauny white (Martinique) 7,00€
Rum "3 rivières" white (Martinique) 7,00€
Rum Zacapa 23 ans Solera
(Guatemala) 15,00€
Rum 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

Laballe Bas Armagnac Réserve
(Famille Laudet) 10,00€
Laballe Bas Armagnac Hors d'âge
(Famille Laudet) 14,00€

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



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€

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Some of our teas are from organic farming