La Serre
BISTRO & BOULANGERIE

MENU

LUNCH & DINNER

Lunch and dinner are served as the day unfolds, served on all our terraces and in the light-filled interior of the restaurant.

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NOS ENTRÉES

Soupe À L'oignon *DG 45*
Traditional French onion soup, croûtons, Comté cheese crust

Soupe du Jour *DG* 45
Soup of the Day

Caviar d'aubergines *DG 60*
Smoked eggplant & Capsicum , olive oil ,lemon & Garlic

Houmous de Betterave *DG 60*
Chickpeas and roasted beetroot houmous, lemon and olive oil

Calamars Frits *DG 60*
Crispy calamari served with tartar sauce

Crevettes Grillées *DG 85*
Grilled Prawns Marinated chilli & Coriander butter

Burrata ,tomates et Olives *DV 90*
Whole Burrata cheese, marinated cherry tomatoes, fresh reaspberries, basil, served with toasted brioche

Tartare de Boeuf *DE* 85
Hand cut cured Beef tartare, served with Tartare sauce

Escargots DGN *85*
Snails cooked in Parsley & Garlic Butter, served with Grilled brioche Bread

Terrine de Foie Gras de canard DG *165*
Traditional Duck Foie gras terrine, served with apple compote and toasted brioche

Crevette tiède a l'huile d'olive DN *76*
Warm prawns with olive oil and lemon sauce

Carpaccio de boeuf DE *85*
Thin sliced cured sirloin, anchovy and aioli dressing

NOS SALADES

Healthy Salad *NPB 60*
Tomato, cucumber, carrot, broccolis, pomegranate, pistachio, sunflower seeds, sesame seeds, diced avocado

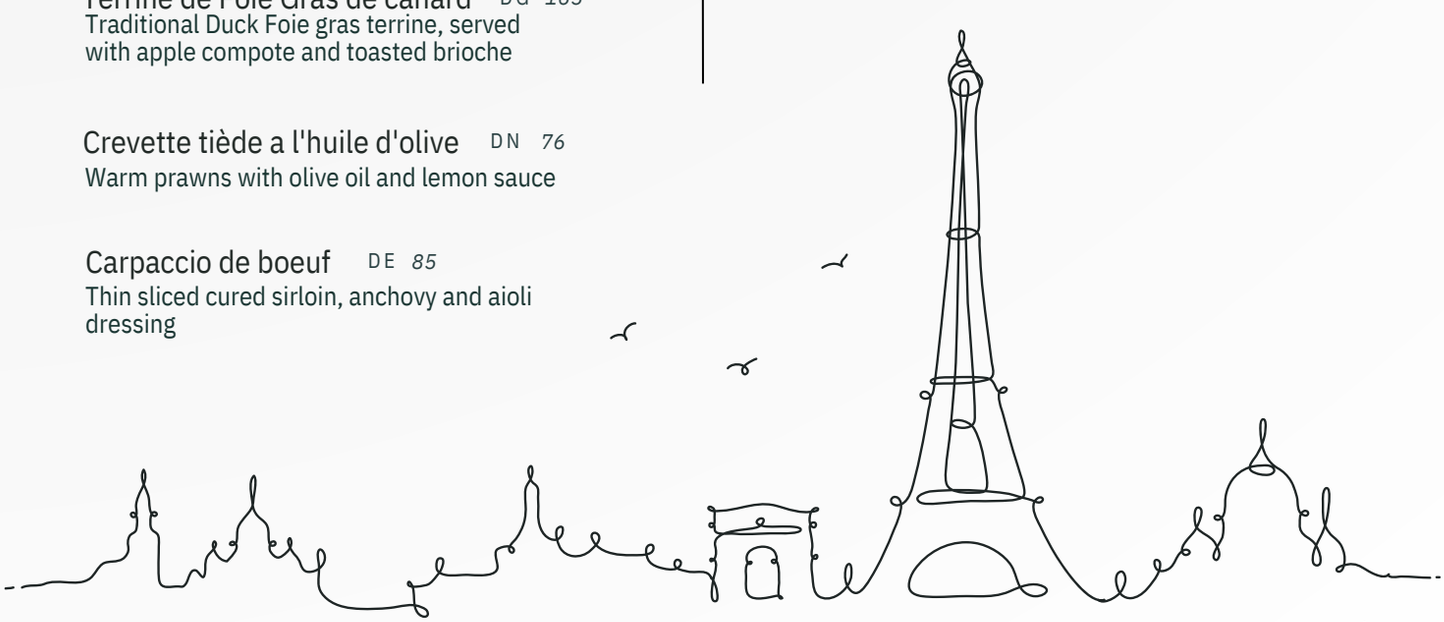
Salade de Quinoa *NPB 65*
White Quinoa, Rocket leaves, Spinach, Almonds, Dried Cranberries & Fresh Avocado

Salade de Pastèque et Féta *DGV 65*
Watermelon Salad-Feta Cheese , Mint Leaves & Almond flakes

Salade Caesar *DGV 65*
Grilled chicken, Baby Gem Lettuce, Baguette bread, Parmesan cheese & Caesar dressing

Salade Niçoise *DE 75*
Pan seared Bluefin tuna, baby gem lettuce, capsicum, green beans, roasted potatoes, tomato segments

Salade d'endives *DGV 75*
Crispy Endive leaves, caramelized walnuts, Honey mustard dressing, Blue cheese



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LE DÉJEUNER ET LE DÎNER

NOS VIANDES

Tomahawk *DG 945*
Australia MB2 grade Tomahawk , served with ratatouille & Mashed Potato

Filet de Boeuf *DG 275*
Tenderloin, Beef jus, Mashed Potato & Sauted vegetables

L'Entrecôte *DG 245*
Ribeye Beef, Shallot Purée , Cherry tomato with pepper sauce Bearnaise sauce

La Serre Burger N 105
Potato Bun, Beef Patty ,Caramelised Onions , Tomato , Tartare Sauce ,Comté cheese served with French Fries

Hachis Parmentier *DGE 125*
Marinated Beef Mince served with mashed potatoes & Crispy Breadcrumbs

Cordon Bleu *DGE 125*
Fried Chicken Breast, Stuffed with Veal Ham, Mornay Sauce & Comté Cheese, Mushroom Duxelle, Served with Chicken jus

Suprême de volaille sauce champignons
Chicken breast served with brocolinis & mushroom sauce *DG* 140

La Serre Bourguignon *D* 305
Slow cooked beef cheeks, non alcoholic red wine sauce, sauteed baby vagetables, mashed potatoes

French Fries	25
Mashed Potato	25
Mashed Potato with black truffle	40
Mixed Salad	20
Potato Gratin	35
Asparagus	30

NOS POISSONS

Le Saumon *DNE 135*
Pan-seared Salmon served with mashed green peas

Sole Meunière 500/600g *DN 360*
Classic Sole meunière, hazelnut butter & capers, mash potato

Le Loup *DNF 145*
Pan-seared Seabass , served with Ratatouille & Green Asparagus & Lemon Butter sauce

Daurade à la Provencale *DNF 265*
Whole baked Sea Bream, Provençal sauce

Nos Pâtes

Penne Al Arrabiatta *DGVE 85*
Penne Pasta, Cherry Tomato Sauce , Parmesan

Linguine aux Homard *DG 325*
Lobster Bisque, Cherry Tomato, Kalamata Olives, Basil , & Parmesan

Linguine aux Crevettes *DGE 145*
Prawns sauce ,Peeled Tomato ,Black Olives Basil & Datterino sauce

Rigatoni pasta à la Tomate *DG 135*
Rigatoni pasta, Morel mushroom sauce & truffle

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NOS DESSERTS

Les Desserts du Comptoir

Our Selection of Cakes From the Pastry Display

Crème Brulée
Vanilla Custard, Caramelised Demerara

DVE 60

Tiramisu
Mascarpone mousse, Coffee sponge & Vanilla

DGE 65

Profiterole a la Glace Vanille
Choux pastry, accompanied by Vanilla Ice Cream
and drizzled with Warm Dark Chocolate Sauce

DGE 75

Fondant au chocolat
Chocolate Crèmeux, Vanilla Ice Cream

DGE 65

Pavlova aux fruits rouges
Meringue, Red fruits & Vanilla whipped cream

DNEV 55

Mousse au chocolat maison
Chocolate mousse, Hazelnut crust & whipped cream

DGNEV 65

Cookie a la Minute
Cookie dough, chocolate crunches, hazelnut,
vanilla ice cream, salted caramel butter

DGE 75

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A TASTE OF

FRANCE WRAPPED

FOR EVERY JOURNEY

FOLLOW US

laserre.citywalk

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