

La Serre

BISTRO & BOULANGERIE



ALL DAY DINING



TAKE A
Trip To Paris

La Serre Bistro & Boulangerie is a neighbourhood hub from sunrise to late with a charm of a Parisian street café. Besides serving fabulous Croissants, Pains au Chocolat and organic eggs benedict, toasted bagel with smoked salmon, and the famous french toast.

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DISPLAY



Early-risers can enjoy the first batch of homemade breads croissants, pain au chocolate and an assortment of viennoiserie still warm from the oven.

NOS VIENNOISERIES

Croissant *DGE 18*

Brioche Au Sucre *DGE*
Brioche with Sugar *13*

Brioche Au Chocolat *DGE*
Brioche with Chocolate *13*

Pain Au Chocolat *DGE*
Chocolate Croissant *20*

Kouign-Amann,
Spécialité Bretonne *DGE*
Kouign-Amann Speciality
from Brittany *25*

Danish À La Framboise *DGE*
Raspberry Danish *25*

Deauvillaise *DGE*
Chocolate Croissant with
Pastry Cream *22*

Pain Au Raisin *DGE*
Raisin Croissant with Pastry Cream *22*

Croissant Aux Amandes *DGNE*
Croissant with Almond Cream *24*

Pain Au Chocolat Aux Amandes *DGE*
Croissant with Chocolate
& Almond Paste *26*

Croissant À La Pistache *DGNE*
Croissant with Pistachio Cream *22*

Roulé Noix de Pécan et Cannelle *DGNE*
Pecan and Cinnamon Roll *25*

Cruffin Noisette *DGNE*
Croissant-Muffin Dough, Hazelnut Praliné *25*

Chausson aux Pommes *DGE*
Puff Pastry, Homemade Apple Compote *22*

NOS PAINS

Campailou *G 21* Ciabatta *G 18*

Exquise *G 18* Rye Bread *G 22*

Baguette *G 15* Whole Wheat
Bread *G 22*

Tradition *G 18*



NOS PATISERRIES

Millefeuille *DGE*
Caramelised Puff Pastry, Vanilla Diplome
Cream, White Chocolate Ganache *38*

Éclair au Chocolat *DGE*
Choux Pastry, Milk Chocolate Ganache,
Cocoa Nibs *35*

Flan À La Vanille *DGEV*
Vanilla Custard, Puff Pastry *40*

Fraisier *DGNE*
Vanilla Diplome Cream, Strawberry Compote,
Pistachio Genoise, and Fresh Strawberries *38*

Brownie *DGNEV*
Dark Chocolate Brownie, Hazelnut, Walnut,
Pistachio and Almond *30*

Tarte Vanilla Peanut *DGNE*
Sweet Dough, Peanut Almond Cream,
Vanilla Whip Ganache, Peanut Praline *38*

Tarte aux Pommes *DGNEV*
Puff Pastry, Almond Cream,
Sliced Red Apple *30*

Paris Brest *DGN*
Praline Mousseline Cream, Hazelnut Choux
Chocolate Feuilletine, Praline Paste *40*

Choux Gourmand Exotique *DGE*
Choux Pastry, Mango Confit,
Coconut Chantilly *38*

Cheesecake Vanille & Passion *DGN*
Vanilla Cream Cheese, Hazelnut Biscuit Base,
Passion Fruit Jelly Glaze *42*

Tarte au Citron *DGNE*
Lemon Curd, Lemon and Vanilla Compote,
Italian Meringue *38*

NOS GATEAUX

Marble Cake *DGEV 35*

Lemon Cake *DGNEV 35*

Apple Cake *DGEV 35*



BREAKFAST

8 AM - 4 PM



Enjoy a full breakfast meal from our specially selected breakfast dishes with your morning coffee in La Serre Bistro & Boulangerie.

Nos OEUFS

Les Oeufs Florentine de La Serre *DGV*
Crispy Potato Galette, Raw Spinach,
Poached Eggs & Bechamel Sauce 55

Oeufs Meurette *DG*
Toasted Brioche, Poached Eggs, Nonalcoholic
Red Wine Sauce, Button Mushrooms
& Veal Lardons 80

Oeufs À La Coque *GV*
Organic Boiled Egg, Toasted Bread Soldiers,
Salted Butter 30

Omelette with Organic Eggs *DGV*
Served with a Slice of Toasted Exquisite Bread 40

Oeufs Brouillés au Saumon Fumé *DG*
Organic Scrambled Eggs with Smoked Salmon
and Toasted Bread 80

Les Oeufs Bénédicte De "La Serre" *DG*
Two Poached Organic Eggs on Toasted Butter
Brioche with Hollandaise Sauce. Served with a
Choice of Veal Bacon, Smoked Salmon,
Spinach or Mushroom 70

Oeuf Cocotte *G*
Baked Eggs With Smoked Tomato Sauce, Chicken
Sausage, Red Onion, Confit Capsicum 65

L'Avocat Bénédicte de "La Serre" *DGV*
Two Poached Organic Eggs on Toasted
Campaillou Bread with Avocado. Served with a
Choice of Veal Bacon, Smoked Salmon, Spinach or
Mushroom. Hollandaise Sauce on the Side 75

Oeuf Brouillé À La Truffe Noir *DGV*
Organic Truffled Scrambled Eggs, Fresh Truffle,
Fresh Cream & Toasted Buttery Brioche 115



Oeufs Brouillés au Saumon Fumé

Additional Filling:

Mushroom 10	Salmon 25
Tomato 5	Bacon 25
Emmental Cheese 10	Turkey Ham 20
Onion 5	Avocado 15
Feta Cheese 15	

PETIT-DÉJEUNER

LES SUCRÉS

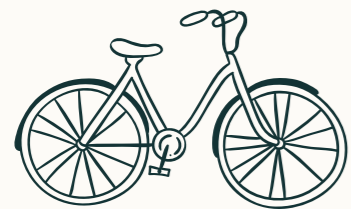
**La Serre Organic
Açai Berry Bowl** *NPB*
Organic Açai Purée, Homemade Granola,
Fresh Berries and Banana 60

Yaourt À La Grecque Et Aux Noix *DNV*
Greek Yoghurt Served with Nuts and Raw
Persian Honey 45

Granola "Maison" *DNV*
A Healthy Mix of Toasted Oats, Seeds,
Dried Fruits and Nuts Varieties Served
with French Yoghurt 50

Le Fameux Pain Perdu *DG*
Our French Toast Served with Chantilly
and Berry Jam 60

Salade de Fruits de Saison *PB*
Seasonal Fruits Salad 60



NOS SALÉS

Croissant Jambon-Fromage *DG*
Emmental Cheese, Turkey Ham
and Bechamel Sauce 45

Bagel au Saumon Fumé *DG*
Home-Made Bagel with Smoked
Salmon, Fresh Cucumber and Cream
Cheese with Shallots and Lemon.
Served with Mixed Salad 80

La Crêpe Campagnarde *DG*
Savory Crepe with Bechamel, Turkey Ham,
Emmental Cheese and Mushrooms.
Served with Mixed Salad 65



Pain Perdu Pomme & Caramel

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.

NOS ENTRÉES



Salade Nicoise

NOS SALADES

Healthy Salad *NPB*

Black Quinoa, Carrots, Zucchini, Kale, Broccolis, Pomegranate, Pistachio, Sunflower Seeds & Sesame Seeds, Avocado 65

Salade de Quinoa *NPB*

White Quinoa, Nectarine, Rocket Leaves, Spinach Leaves, Almonds, Dried Cranberries, Avocado 75

Salade de Lentilles du Puy *NPB*

Lentils Du Puy, Pickled Carrots, Celery, Hazelnut, Sundried Tomatoes and Spring Onions 75

Salade Caesar *DGV*

Chicken, Baby Gem Lettuce, Croutons, Parmesan, Caesar Dressing 75

Salade Paysanne *DGN*

Mixed Leaves Salad, Veal Lardon, Goat Cheese Toast, Poached Quail Egg, Mustard Dressing 75

Salade Nicoise *D* Pan-Seared Bluefin Tuna,

Baby Gem Lettuce, Capsicum, Green Beans, Roasted Potatoes, Tomatoes 85

Soupe À Loignon *DG*

Croutons & Gruyere 60

Escargots *DGN*

Parsley and Garlic Butter, Grilled Campaillou Bread 95

Gambas Grillées *G*

Prawns Marinated with Rosemary & Garlic, Tomato Concassée, Grilled Campaillou Bread 105

Calamars Frits *DG*

Served with Parsley Aioli 60

Burrata *DV*

Fresh Raspberries, Marinated Cherry Tomatoes, Toasted Brioche and Basil 95

Soupe du Jour *DG*

Soup of the Day 50

Tartare de Boeuf *D*

Cured Beef, Tartare Sauce, Homemade French Fries 95

Poireaux Vinaigrette *DN*

Leeks, Leek & Honey Dressing, Gribiche Sauce, Buckwheat Croutons, Black Truffle 65

NOS SANDWICHS & TARTES

Croque Monsieur *DG*

Rolled Pain de Mie Bread, Mornay Sauce, Comte, Veal Ham, Served with Mixed Salad 75

Club Sandwich Au Saumon Fumé *DG*

Baby Gem Lettuce, Smoked Salmon, Fresh Tomatoes, Mayonnaise 85

Club Sandwich Au Poulet *DG*

Toasted Pain De Mie Bread, Baby Gem Lettuce, Mayonnaise, Mustard Chicken, Bacon, Boiled Egg, Fresh Tomatoes 75

La Serre Burger *DG*

Homemade Potato Bun, Beef Patty, Fresh Red Onions, Tomatoes, Tartare Sauce, Crispy Bacon, Tomme de Savoie Cheese 95

Quiche Lorraine *DG*

Savory Dough, Veal Bacon, Turkey Ham & Emmental Cheese, Served with Mixed Green Salad 65

LE DÉJEUNER ET LE DÎNER

NOS VIANDES

Filet de Boeuf *D*
Tenderloin, Beef Jus, Shallot
Condiment, Potato Terrine 280

La Serre Bourguignon *D*
Beef Stew, Non Alcoholic
Red Wine Sauce, Baby Vegetables,
Mashed Potato 350

Coquelet Grillés *D*
Baby Chicken, Mashed Potato,
Green Beans, Chicken Jus 135

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

NOS PÂTES

Penne Al Arrabiatta *DGV*
Penne Pasta, Cherry Tomato Sauce, Parmesan 95

Linguine au Homard *DG*
Lobster Bisque, Cherry Tomato, Kalamata
Olives, Basil, Fennel and Parmesan 345

Raviole aux Langoustines *DG*
Homemade Stuffed Raviole, Langoustine,
Espelette Pepper, Ginger, Fresh Herbs,
Creamy Americaine Sauce 165

Croziflette *DG*
Baked Buckwheat Crozet, Veal Bacon, Onions,
Creamy Sauce & Reblochon Cheese, Served
with Mixed Salad 135

NOS POISSONS

Le Saumon *DN*
Pan Seared Salmon, Zucchini
Remoulade, Butter Sauce, Served with
Pilaf Rice 120

La Daurade *DN*
Marinated Seabream, Provençal Spices,
Cumin and Yogurt Warm
Green Beans Salad 290

Le Loup *D*
Steamed Seabass, Braised Fennel,
Sundried Blood Orange, Citrus
Butter Sauce 150

SIDE DISHES

Saucisses de Poulet
Chicken Sausages 35

Pommes Frites
Homemade French Fries 35

Pomme Purée Maison *D*
Homemade Mashed Potato 35

Salade Verte Mixed Salad 35

Gratin de Pommes de Terre *D*
Potato Gratin 40

Asperges Asparagus 45

Fricassée de Champignons *D*
Mushroom Fricassee 40

NOS DESSERTS

Les Desserts du Comptoir
Our Selection of Cakes From the Pastry Display

Crème Brulé *DVE*
Vanilla Custard, Caramelised Demerara 50

Pêche Melba *DGNEV*
Verbena Poached Peach, Raspberry &
Vanilla Ice Cream, Raspberry Coulis,
Vanilla Chantilly and Almond Chouchou 55

Soufflé Fève de Tonka *DE*
Chocolate Cremeux, Vanilla Ice Cream 60

Poire Belle Hélène *DNEV*
Vanilla Poached Pears, Almond Chouchou,
Vanilla-Tonka Chantilly, Dark Chocolate Sauce 50

Île Flottante *DGNEV*
Whipped Cooked White Eggs, Vanilla English
Cream, Coffee-Caramel Sauce, Almond Tuile 55

Café Liegeois *DGNEV*
Coffee Ice Cream, Chocolate Sauce, Roasted
Hazelnut, Coffee Caramel Sauce, Sable Breton 60

NOS CRÊPES

Crêpe Suzette *DGNV*
Crêpe, Flamed With Grand Marnier,
Orange Butter & Caramel 45

Crêpe au Citron *DGV*
Crepe, Lemon, Butter and Brown Sugar 25

Crêpe à La Banane *DGNV*
Crêpe, Caramelized Banana, Hazelnut
Spread, Struzzle, Vanilla Ice Cream 45

Crêpe Fruits Rouge *DGV*
Crêpe, Berries Jam, Fresh Berries,
Vanilla Chantilly 50

Crêpe Pomme-Caramel *DGNV*
Crêpe, Baked Apple, Cinnamon,
Salted Caramel, Roasted Almonds 45

Crêpe Poire et Chocolat *DGNV*
Crepe, Poached Pear, Chocolate Sauce
and Chantilly 40



Les Desserts du Comptoir



A TASTE OF
France Wrapped
FOR EVERY JOURNEY

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