

La Serre

BISTRO & BOULANGERIE



MENU



TAKE A
TRIP TO PARIS

La Serre Bistro & Boulangerie stands as a quintessential neighborhood gem, radiating the allure of a Parisian Café from dawn until dusk. Indulge in exquisite croissants, decadent pain au chocolat, and organic eggs benedict, alongside toasted bagels adorned with smoked salmon and the renowned French toast

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BREAKFAST

8AM-1PM



Indulge in a delightful breakfast experience at La Serre Bistro & Boulangerie, where you can savor a variety of carefully curated breakfast options alongside your morning coffee.

NOS OEUFS

Les Oeufs Florentine de La Serre *DGVE 65*
Crispy Potato Galette, Spinach,
Poached Eggs & Béchamel Sauce

Oeufs au Plat *DGVE 40*
Two pan-fried eggs served with mixed leaf
salad & brioche toast

Oeufs Brouillé À La Truffe Noir *DGVE 115*
Organic scrambled Egg, Fresh Truffle,
Fresh Cream & Butter Toasted Brioche

Omelette with Organic Eggs *DGVE 50*
Served with a Slice of Toasted
Campaillou Bread



Oeufs Brouillés et Saumon Fumé *DGE 75*
Organic Scrambled Eggs with Smoked Salmon
and Toasted Bread

Les Oeufs Bénédicte De “La Serre” *DGVE 75*
Two Poached Organic Eggs on Toasted Butter
Brioche with Hollandaise Sauce. Served with a
Choice of Veal Bacon, Smoked Salmon, Spinach
or Mushroom

Oeufs Cocotte *DGE 85*
Baked Eggs With Smoked Tomato Sauce,
Chicken Sausage, Red Onion, Confit Capsicum

L’avocat Bénédicte de “La Serre” *DGE 80*
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

Additional Filling:

Mushroom	10	Salmon	23
Tomato	10	Bacon	23
Comté Cheese	10	Turkey Ham	18
Feta Cheese	10	Avocado	18

ALL DAY DINING

9AM - 7PM

LES SUCRÉS

Açaï bowl *NPB* 58
Açaï Berry Bowl Organic Açaï Purée, Homemade Granola, Fresh Berries & Banana

Pancake Maison *DGNE* 62
Choice of flavors: Banana, Fruits, whipped cream, Maple syrup, Honey & Nutella

Granola "Maison" *DNV* 52
A Healthy Mix of Toasted Oats, Seeds, Dried Fruits and Nuts Varieties Served with French Yoghurt

Le Fameux Pain Perdu *DGE* 65
Our French Toast Served with whipped cream and berry jam

Plateau de Fruits *PB* 75
Fruits Platter

Gauffre Maison *DGE* 65
Waffle, Choose your flavor



NOS SALÉS

Croissant Jambon-Fromage *DGE* 55
Comté Cheese, veal Ham and Béchamel Sauce

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

La Crêpe Campagnarde *DG* 68
Savory Crêpe with Béchamel, Turkey Served with Mixed Salad

Club Sandwich Au Saumon Fumé *DGE* 84
Baby Gem Lettuce, smoked Salmon, Mayonnaise & Fresh Avocado

Club Sandwich Au Poulet *DGE* 75
Toast Pain de mie, Baby Gem Lettuce, Mayonnaise, Mustard, Bacon, Boiled Egg & Fresh Tomato

Croque Monsieur *DGE* 67
Pain de mie bread, Mornay Sauce, Comté, Veal Ham Served with Mixed Salad

La Serre Burger *DGE* 106
Potato Bun, Beef Patty, Camalised Onions, Tomatoes Tartare Sauce Comté Cheese served with fries

Quiche Du Jour *DGE* 68
Quiche of the Day
Ask the waiter for our special quiche.

Poke bowl chicken *DGEN* 72
Grilled chicken, Quinoa, Avocado, Cucumber, Mango, Radish, Edamame served with Sésame dressing & spicy mayonnaise on the side

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

Escargots DGN 105
Parsley and Garlic Butter, Grilled
brioche Bread

Crevettes Grillées DG 105
Grilled Prawns Marinated chilli & Coriander butter

Calamars Frits DG 68
Served with Spicy Mayonnaise

Burrata DV 104
Fresh Raspberries, Marinated Cherry
Tomatoes, Toasted Brioche and Basil

Terrine de foie gras de Canard DG 168
Duck foie gras terrine, Apple mash & toasted brioche

Soupe du Jour DG 60
Soup of the Day

Tartare de Boeuf DE 112
Cured Beef, Tartare Sauce

Carpaccio de Daurade aux Agrumes DN 87
Sea bream carpaccio, Grapefruit, Orange & Passion fruit
dressing

Vitello Tonnato DE 84
Veal sirloin, Anchovy, Capers, Tuna & Olive oil

Crevette tiède à l'huile d'olive DN 76
Warm prawns with olive oil and Lemon Juice

Carpaccio de Boeuf DE 85
Cured sirloin with Anchovy Aioli dressing

Soupe À L'oignon DG 54
Croûtons & Gruyère

NOS SALADES

Healthy Salad NPB 68
Black Quinoa, Carrots, Zucchini, Broccolis,
Pomegranate, Pistachio, Sunflower Seeds &
Sésame Seeds, Avocado

Salade de Quinoa NPB 72
White Quinoa, Rocket leaves, Spinach, Almonds,
Dried Cranberries, Avocado

Salade de Lentilles Du Puy NPB 73
Lentils Du Puy, Pickled Carrots, Celery, Hazelnut,
Sundried Tomatoes & Spring Onions

Salade Caesar DGV 76
Grilled chicken, Baby Gem Lettuce, Croutons, Parmesan
Caesar dressing

Salade Niçoise DE 84
Pan-Seared Bluefin Tuna, Baby Gem Lettuce, Capsicum, Green
Beans, Roasted Potatoes, Tomatoes

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France



LE DÉJEUNER ET LE DÎNER

NOS VIANDES

Suprême de volaille sauce champignons *DG*
Chicken breast served with brocolinis &
mushroom sauce 154

L'Entrecôte *DG* 267
Ribeye Beef, Shallot Purée & Bearnaise sauce

La Milanaise *[To Share] G* 325
Veal cutlets, Parmesan chapelure & Lemon
segments.

Filet de Boeuf *D* 285
Tenderloin, Beef jus, Shallot Condiment
Potato Terrine

La Serre Bourguignon *D* 305
Beef Cheek, Non Alcoholic Red Wine Sauce,
Baby Vegetables, Mashed Potato

Côtelette d'agneaux *N* 235
Marinated Lamb cutlets, Herbs & pine nuts
served with ratatouille and roasted potatoes

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

Cordon Bleu *DGE* 136
Fried Chicken Breast, Stuffed with Veal Ham,
Mornay Sauce & Comté Cheese, Mushroom
Duxelle, Served with Chicken jus

French Fries	27
Mashed Potato	29
Mashed Potato with black truffle	46
Mixed Salad	25
Potato Gratin	38
Asparagus	38
Creamy Spinach	27
Brocolinis	27
Eggplant gratin	38

NOS POISSONS

Le Saumon *DN* 155
Pan-seared Salmon, Vanilla & carrot mash with
Sauce viègre

Sole Meunière 500/600g *DN* 354
Classic Sole meunière, Hazelnut butter & Capers served
with mash potato

Le Loup *DNF* 165
Pan-seared Seabass, served with Ratatouille &
Lemon Butter sauce

Nos Pâtes

Penne Al Arrabiatta *DGVE* 89
Penne Pasta, Cherry Tomato Sauce,
Parmesan

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

Gnocchi à la Tomate fraîche *DGE* 98
Homemade gnocchi with cherry tomatoes

Rigatoni pasta sauce Morilles et Truffe *DG* 164
Rigatoni pasta, Morel mushroom sauce &
truffle

Risotto aux champignons *DGV* 135
Mushroom Risotto

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* 24

Brioche Au Sucre *DGE* 14
Brioche with Sugar

Danish du jour *DGE* 24
Danish of the day

Pain Au Chocolat *DGE* 26
Chocolate Croissant

Pain Suisse *DGE* 26
Chocolate Croissant with pastry cream

Pain Au Raisin *DGE* 22
Raisin Croissant with pastry cream

Croissant Aux Amandes *DGNE* 26
Croissant with Almond Cream

Pain Au Chocolat Aux Amandes *DGE* 28
Chocolate Croissant with Almond Paste

Croissant À La Pistache *DGNE* 30
Croissant with pistachio cream

Roulé Noix de Pécan et Cannelle *DGNE* 26
Pécan and Cinnamon roll

Chausson aux Pommes *DGE* 24
Puff Pastry with homemade apple purée

Zaatar Croissant *DGE* 26

Bread Basket 20



NOS PÂTISSERIES

Millefeuille *DGE* 32
Caramelised Puff Pastry, Vanilla Diplômate
Cream, White Chocolate Glaze

Éclair vanille & noix de pécan *DGEN* 32
Choux Pastry, vanilla cream, pécan nuts

Flan À La Vanille *DGEV* 30
Vanilla Custard, Puff Pastry

Fraisier *DGNE* 34
Vanilla Diplômate Cream, Strawberry Compote,
Pistacchio Genoise & Fresh Strawberries.

Grain de café *DGNEV* 32
Coffee beans, Hazelnut paste,
Chocolate & coffee mousse

Éclair à la pistache *DGNE* 34
Choux pastry, Pistacchio cream &
Pistacchio crust

Paris Brest *DGN* 40
Praline Mousseline Cream, hazelnut
Choux Chocolate, Hazelnut Praliné

Assortiments de Macarons *DGNE* 52
Assortiments of Macarons_ 6cps

Cheesecake Vanille & Passion *DGN* 34
Vanilla Cream Cheese, Hazelnut Biscuit
Base, Passion Fruit Jelly Glaze

Tarte au Citron *DGNE* 34
Lemon Cream & Italian Meringue

Tarte noix de pécan *DGNE* 34
Caramelised Pécan nuts & Joconde
biscuit

Tarte du jour *DGNE* 34
Tart of the day

NOS GÂTEAUX

Cakes on orders of more than 4 people.



NOS DESSERTS

Les Desserts du Comptoir

Our Selection of Cakes From the Pastry Display

Crème Brulée *DVE* 60
Vanilla Custard, Caramelised Demerara

Tiramisu *DGE* 65
Mascarpone mousse, Coffee sponge & Vanilla

Omelette Norvégienne *ADGE* 75
Vanilla & Strawberry ice cream, Genoise
Meringue (Grand marnier)

Fondant au chocolat *DGE* 65
Chocolate Crèmeux, Vanilla Ice Cream

Pavlova aux fruits rouges *DNEV* 55
Meringue, Red fruits & Vanilla whipped cream

Mousse au chocolat maison *DGNEV* 65
Chocolate mousse, Hazelnut crust &
whipped cream

NOS CRÊPES

Crêpe Suzette *DGNVEA* 55
Crêpe, Flamed With Grand Marnier,
Orange Butter & Caramel

Crêpe au Citron *DGE* 35
Crêpe, Lemon, Butter and Brown Sugar

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

Crêpe Fruits Rouge *DGE* 50
Crêpe, Berries Jam, Fresh Berries,
Vanilla whipped cream

Crêpe Pomme-Caramel *DGNE* 55
Crêpe, Baked Apple, Cinnamon, Salted
Caramel, Roasted Almonds

Crêpe nature *DGE* 35
Crêpe plain, with your choice, Hazelnut & Chocolate ,Nutella
Honey, Maple syrup & whipped cream





A TASTE OF
FRANCE WRAPPED
FOR EVERY JOURNEY

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