

BAR BOULUD

LONDON

HORS D'OEUVRES

SALADE PANZANELLA 12 (v)

marinated heirloom tomatoes
sourdough croûtons, basil
cucumber & spring onion

MEZZE 12 (v)

baba ganoush, hummus, tzatziki
lavash & socca chips

RILLONS CROUSTILLANTS 10

crispy pork belly, Dijon mustard
cracked black pepper

SALADE DE MESCLUN 7 (v)

mixed leaves salad, crudités
mustard vinaigrette

BURRATA 14/26 (v)

Burrata cheese, cherry tomatoes
rocket pesto

SOUPE DU JOUR 8 (v)

seasonal soup of the day

FLEURS DE COURGETTE 14 (v)

fried courgette flowers stuffed with goat
cheese, Romesco sauce & almonds

LES ENTRÉES CLASSIQUES

SOUPE À L'OIGNON 9

classic French onion soup
Gruyère cheese & croûtons

ESCARGOTS 10

Burgundy snails, garlic butter
button mushrooms & confit tomatoes

TARTARE DE BŒUF* 14/26

hand-cut beef tartar
baby gem lettuce
cornichons, capers & mustard

DE LA MER

POULPE GRILLÉ 16

grilled octopus, almond
rocket salad & orange

PETITES FRITURES 10

crispy whitebait, mussels, squids
served with aioli

CEVICHE 14

cured seabass, watermelon, jalapeño
shiso & verjus

LOBSTER ROLL 19

Cornish lobster, confit lemon
tarragon mayonnaise & brioche bun

HUÎTRES 14/28


market selection of oysters
lemon & mignonette

BOUCHON

LUNCH PRIX FIXE MENU

Two courses, £22 • three courses, £26 – including tea & coffee
Available Monday – Sunday between 12 – 6:30pm

EXECUTIVE CHEF – JOHN BARBER
EXECUTIVE SOUS CHEF – DAVID LEPAGE

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LES PLATS CLASSIQUES

STEAK FRITES* 23

6oz hanger steak, French fries
Béarnaise sauce

SALADE NIÇOISE 21

seared yellowfin tuna, green beans, olives, tomatoes
charlotte potatoes, egg & anchovies

TUNISIENNE 12/21

lamb sausage, couscous, pepper stew
mint yogurt & lamb jus

FRENCHIE BURGER* 19

beef patty, rillon, Dijon mustard, rocket
tomato fondue, Morbier cheese
pepper bun

BB BURGER* 24

beef patty, foie gras, short ribs, horseradish mayo
confit tomato, black onion seeded bun

YANKEE BURGER 16

beef patty, iceberg lettuce, tomato, onions & pickles
sesame bun
Cheddar cheese (£1 supp)

LES PLATS

MOULES À LA CRÈME 19

steamed Cornish mussels
white wine, parsley & crème fraîche

CABILLAUD 22

olive oil poached cod
ratatouille Provençale

TRUITE 26

pan-fried sea trout, spicy succotash
sweet corn velouté, paprika oil

LOUP DE MER 26

grilled seabass, harrisa marinated peach
Freekeh rice, spring onion

COQUELET À L' AMÉRICAINE 26

grilled baby chicken, mustard
Jersey potatoes & mushrooms
sauce Diable

TAGLIATELLE AUX FRUITS DE MER 24

squid ink pasta, market seafood
confit lemons, cherry tomato & fennel cress

CANARD* 33

red wine marinated Merrifield duck breast
fennel & cherries

ÉPAULE D'AGNEAU 26

braised lamb shoulder, chick peas purée,
Padrón peppers & aubergine

RIBEYE* 42 12oz

pan-seared 12oz Ribeye
roasted carrots, grilled oyster mushrooms
& salsa verde

SIDES

5 EACH

POMMES FRITES

RATATOUILLE

SALADE DE MESCLUN

HARICOTS VERT

POMMES DE TERRE RÔTIÉS

ÉPINARDS SAUTÉS

All prices include vat and are subject to a discretionary service charge of 12.5%.

If you have any dietary requirements, we have detailed allergen information on all dishes & drinks.

Kindly note that our dishes are not produced in an entirely allergen free environment.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

(v) indicates some dishes may be adapted for vegetarian / vegan guests