CANAPÉS MENU
£3.00 each | we recommend 6 pieces per person

**RILLONS**
Crispy pork belly
cracked black pepper

**TARTARE DE BŒUF***
Hand-cut beef, baby gem lettuce
cornichons, capers, mustard

**GOUGÈRE**
Gruyère cheese puff

**POULPE GRILLÉ**
Grilled octopus, squash
Brussels sprout & hazelnut

**PÂTÉ GRAND-PÈRE**
Chef’s creation, local and seasonal

**MAQUEREAU FUMÉ**
Smoked mackerel, baby beetroot
pickled shallot & mustard

**HUÎTRES**
Market oysters
Mignonette dressing

**TARTE FLAMBÉE**
Traditional Alsatian flatbread
onions, lardons & crème fraîche

**DÉGUSTATION DE CHARCUTERIE***
Selection of home-made hams, terrines and pâtés
with classic recipes from Chef Gilles Verot, Paris

**SMALL BOARD 21**
**LARGE BOARD 34**
Served with mustard & toasts

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

“CREATE YOUR OWN” MENU

LUNCH & DINNER
Three courses

Set Menu - Lunch £50 – Dinner £70
2 Options per course - Lunch £55 – Dinner £75
3 Options per course - Lunch £60 – Dinner £80
4 Options per course - Lunch £65 – Dinner £85

STARTERS

SOUPE À L’OIGNON
Onion soup, beef broth, gruyère & croûtons

CHARCUTERIE DU JOUR*
Chef’s creation, local and seasonal

MOZZARELLA
Radicchio salad, walnut pesto & clementine

SALADE D’AUTOMNE
Kale, braised endive, whipped goat cheese, apple & balsamic vinaigrette

MAIN COURSES

LOUP DE MER
Baked seabass, braised fennel, fig & red wine sauce

CHEVREUIL* (supp £5)
Roasted venison loin, squash, grelot onions, redcurrant & Grand Veneur sauce

YANKEE
Beef patty, iceberg lettuce, tomato, onion, pickles, sesame bun
(Cheddar cheese supp £1)

LEGUMES RACINES
Roasted parsley root, baby carrot, celeriac & olive oil hollandaise

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SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
SALADE DE MESCLUN
EPINARDS SAUTÉS
POMME PURÉE
POMMES DE TERRE RÔTIES

DESSERTS

TARTE TATIN
Traditional caramelised apple pie, puff pastry & vanilla ice cream

FONDANT AU CHOCOLAT
Molten chocolate fondant, hazelnut & milk ice cream

BABA “MANDARINE”
Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

TARTE BOURDALOUE
Pear tartelette & toasted almond ice cream

FROMAGES
Chef’s selection of artisan cheeses from La Fromagerie
(supp £2)
TASTING MENU
£85.00 per person
To be taken by the entire table (available to a maximum of 20 guests)

AMUSES BOUCHE
Selection from the Chef
***

PATÉ EN CROUTE
Chef’s creation, local and seasonal
***

QUENELLE DE BROCHET
Pike quenelle & Nantua sauce
***

TROU NORMAND
Apple sorbet & liqueur
***

CHEVREUIL*
Roasted venison loin, squash, gretlot onions, redcurrant & Grand Veneur sauce
***

TARTE TARTIN
Caramelised apples, puff pastry & ice cream

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BAR BOULUD FEAST
£75.00 per person
All dishes are included & designed to be shared
to be taken by the entire table (available to a minimum of 8 guests)

STARTERS

MOZZARELLA
Radicchio salad, walnut pesto & clementine

TARTE FLAMBÉE
Traditional Alsatian flatbread, onions, lardons & crème fraîche

ASSORTIMENT DE TERRINES*
Selection of home-made terrines

SALADS
Chef’s selection
***

MAIN COURSE

POULET ROTI
Whole roasted black leg chicken,
Chef’s selection of seasonal sides, chicken jus

LOUP DE MER
Seabass baked in puff pastry
***

DESSERTS

TARTE TATIN
Traditional caramelised apple pie, puff pastry & vanilla ice cream

FONDANT AU CHOCOLAT
Molten chocolate fondant, hazelnut & milk ice cream

BABA “MANDARINE”
Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

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