

BAR BOULUD
LONDON

**SET LUNCH & PRE-THEATRE
MENU**

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

STARTERS

CHARCUTERIE DU JOUR

Chef's choice

SALADE DE SUCRINES

baby gem lettuce, jambon de Paris, pecorino & crispy onions

POTAGE CRÉCY

carrot velouté, wholegrain mustard, caraway
puffed wild rice & rye bread croûton

MAIN COURSES

TOULOUSE

home-made Toulouse sausage, braised collard greens, swede & sauce diable

TRUITE

grilled sea trout, Zaa'tar yoghurt, fennel and sauce vierge

LE PETIT LÉGUME

winter vegetables fricassée, raisin-cumin
charred leek & couscous

DESSERTS

choice of a dessert from our À la carte menu

LE FROMAGE DU JOUR

£3 supplement / £8 as an extra course

DESSERTS

LE SOUFFLÉ 10

Chef's creation

TARTE TATIN 10

traditional caramelised apple pie, puff pastry & vanilla ice cream

2013 Cypress de Climens, Barsac, Sauternes, Bordeaux 13

BABA "MANDARINE" 9

Napoleon Rum-soaked brioche, whipped cream & fresh mandarin

2014 Carole Bouquet 'Sangue de Oro' Passito di Pantelleria, Sicily 17

PEANUT CHOCO BAR 10

peanut and chocolate bar, just like a "Snickers", salted caramel ice cream

30 years old Oloroso dulce viejo Sherry, Matusalem, G. Byass, Jerez 14

COUPE GLACÉE - MONT BLANC 10

chestnut cream, blueberry sorbet, vanilla ice cream and meringue

'Cocktail – Stella Alpina' Baileys, vodka, port, surette, anise 13.5

MADELEINES 4

ASSORTIMENT DE COOKIES 5

GLACES ET SORBETS

EACH SCOOP 3

ice creams – vanilla, ginger, salted caramel, chocolate

sorbets - raspberry, coconut, mango, lemon

FROMAGES

selection of three 9 – selection of five 15

Please ask your waiter for a full selection of sweet wines by the glass or after dinner drinks.

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