

# 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 ESTIVALE

baby gem lettuce, shaved cauliflower, grilled corn  
almond dressing & orange segment

#### SOUPE DE MELON

chilled melon soup, marinated cherry tomatoes & basil  
pickled melon, crispy Bayonne ham

### MAIN COURSES

#### SAUCISSE DE VEAU

veal & pork sausage, roasted potatoes  
mixed leaves & wholegrain mustard jus

#### POISSON DU JOUR

fish of the day, fennel, sauce vierge  
sautéed squids

#### PÂTE FRAÎCHES

homemade pasta, pesto & parmesan broth

### 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

### VANILLA MILLE-FEUILLE 9

puff pastry, crème pâtissière, hot caramel sauce & vanilla ice cream  
*2000, Château Rieussec, Sauternes, Bordeaux 19*

### BABA AU RHUM 10

rum soaked sponge, whipped cream, Gariguetta strawberries & basil  
*Cocktail – Morango*  
*strawberry & basil Caipirinha 13.5*

### TARTE DU JOUR 8

sweet pastry tart, frangipane, homemade jam & seasonal fruits  
*Liquor – wine*  
*Ratafia, Evangelista, Italy 12.5*

### GÂTEAU BASQUE 9

traditional Basque cake, vanilla ice cream, pear & cardamom compote  
*2017 Côteaux du Layon St Aubin, Domaine de Barres, Loire Valley 9*

### CAFÉ GOURMAND 8

financier pistachio, mini passion fruit tart & chocolate moelleux

### MADELEINES 4

### ASSORTIMENT DE MACARONS 5

### GLACES ET SORBETS

EACH SCOOP 3

ice creams – vanilla, rum & raisin, salted caramel  
sorbets - raspberry, coconut, mango, chocolate

### FROMAGES

selection of three 9 – selection of five 15

Proud to offer a selection of artisan cheeses by *La Fromagerie*  
*Chabichou – Brie de Meaux – Winchester – Langres – Regalis*

*2014 Porto, Quinta da Gaiçosa, LBV 13*

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