

## VODKA SHOTS AT -18°C

25ml

<b>RUSSIAN STANDARD ORIGINAL</b> Four times distilled, charcoal filtered	6.50
<b>RUSSIAN STANDARD PLATINUM</b> Four times distilled, silver filtered	7.50
<b>RUSSIAN STANDARD IMPERIA</b> Eight times distilled, quartz filtered	10.50

## CAVIAR

20g

<b>SIBERIAN STURGEON CAVIAR</b> Mild flavour, clean and pure finish, supplied by Sturia Served with blini and crème fraîche	39
<b>RUSSIAN OSCIETRA STURGEON</b> Full flavour, rich and creamy finish, supplied by Sturia Served with blini and crème fraîche	59

## OYSTERS

<b>OYSTERS GRATINÉE</b> Grade 'A' Jersey Rock, baked with black truffle hollandaise	<b>three / six</b> 18 / 36
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<b>OYSTERS AU NATUREL</b> Grade 'A' Jersey Rock, served with shallots vinegar and lemon	<b>six / nine</b> 26 / 39
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## STARTERS

<b>SALAD WALDORF</b> Romaine and baby gem lettuce, compressed apple and grapes, spicy pecans	12.50
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<b>DUCK EGG AU PLAT</b> Soft egg, Gruyère and truffle foam, served on salt beef hash and pickles	12.50
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<b>FRENCH ONION SOUP</b> Grilled baguette crouton and Comté cheese	12.50
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<b>ESCARGOTS EN PERSILLADE</b> Snails in garlic and parsley butter, peppered Ventrèche bacon crumbs, potato foam	14.50
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<b>TRUFFLED POTATO &amp; MUSHROOM VARENIKI</b> Potato dumplings, pickled forest mushroom and cotton onions	14.50
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<b>SALADE DE TOMATE HÉRITAGE</b> Heritage tomatoes, Silver skin anchovies, Niçoise olives dressing	14.50
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<b>CHUNKY SAUMON FUMÉ</b> Lightly smoked salmon, lemon jelly, green gazpacho, potatoes and pickled onions	14.50
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<b>CHUNKY SAUMON FUMÉ IMPÉRIAL</b> Lightly smoked salmon, lemon jelly, green gazpacho, potatoes and pickled onions, served with 10g Siberian Sturgeon Caviar	26.50
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<b>STEAK TARTARE</b> Chopped Scottish rump of beef, shallots, gherkins, capers, soft-boiled quail egg	15.50
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<b>STEAK TARTARE IMPÉRIAL</b> Chopped Scottish rump of beef, shallots, gherkins, capers, soft-boiled quail egg, served with 10g Siberian Sturgeon Caviar	27.50
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<b>CRABE MAYONNAISE</b> Crab and avocado salad with baby gem lettuce	17.50
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## LES GRILLADES

<b>LE 'RIB EYE' STEAK ÉCOSSAIS AUX ÉCHALOTES</b> Grilled 35-day aged Scotch Beef served with shallots, or plain	32
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<b>POUSSIN GRILLÉ</b> Grilled spatchcock baby chicken	28
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<b>DORADE GRILLÉE ANTIBOISE</b> Grilled Sea Bream fillet, with olive oil, lemon, herbs, safran and cherry tomatoes	35
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<b>GRILLED LOBSTER THERMIDOR</b> 750g Lobster served with brandy sauce	48.50
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## MEAT

<b>LE 'PIE' DE POULET WITH MORELS AND SAUTERNES</b> Slow roast chicken pie, morel and king oyster mushrooms, celeriac, carrots, sweet wine velouté	21.50
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<b>STEAK TARTARE</b> Chopped Scottish rump of beef, shallots, gherkins, capers, soft-boiled quail egg	28.50
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<b>STEAK TARTARE IMPÉRIAL</b> Chopped Scottish rump of beef, shallots, gherkins, capers, soft-boiled quail egg, served with 20g Siberian Sturgeon Caviar	49.50
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<b>DAUBE DE BOEUF PROVENÇAL</b> Slow cooked beef cheeks, grilled baby artichoke, Niçoise olives, semi-dried tomatoes and glazed carrots	32.50
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<b>VEAL BLANQUETTE À L'ANCIENNE</b> Braised veal in white sauce with glazed Chantenay carrots and pinhead mushrooms	32.50
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<b>BOEUF EN CROÛTE FOR TWO</b> Beef Wellington of 35-day Aged Scotch fillet, truffle jus	<b>per person</b> 48.50
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## FISH

<b>LE 'PIE' DU POISSONIER</b> Fishmonger's pie with smoked haddock, salmon, cod and mussels	21.50
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<b>PAN SEARED COD &amp; PETITS POIS À LA FRANÇAISE</b> Wild cod with wilted lettuce, baby peas and bacon	26.50
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<b>CHUNKY SAUMON FUMÉ</b> Lightly smoked salmon, lemon jelly, green gazpacho, potatoes and pickled onions	26.50
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<b>CHUNKY SAUMON FUMÉ IMPÉRIAL</b> Lightly smoked salmon, lemon jelly, green gazpacho, potatoes and pickled onions, served with 20g Siberian Sturgeon Caviar	47.50
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<b>SOLE GOUJONETTES</b> Lightly breaded and deep-fried lemon sole, tartar sauce	27.50
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<b>LOBSTER MACARONIS AUX QUATRES FROMAGES</b> Macaroni & Cheese with grilled lobster, Gruyère, Cheddar, Mozzarella and Parmesan	29.50
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<b>DOVER SOLE À LA GRENOBLOISE</b> Pan-fried Dover sole with brown butter, capers, gherkins, lemon and parsley	42.50
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## VEGETABLE

<b>LE 'PIE' DU MARAÎCHER</b> Gardener's pie with champagne and truffle velouté, Jerusalem artichokes, King Oyster mushrooms, celeriac and onion soubise	21.50
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<b>SALAD WALDORF</b> Romaine and baby gem lettuce, compressed apple and grapes, spicy pecans	24
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<b>TRUFFLED POTATO &amp; MUSHROOM VARENIKI</b> Potato dumplings, pickled forest mushroom and cotton onions	28
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<b>TOMATE ET COURGETTE FARCIE PROVENÇAL</b> Courgette and round vine tomato filled with spicy ratatouille and tomato coulis	32
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## SIDES

<b>LES GROSSES FRITES</b> Chunky fries	7
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<b>LES GROSSES FRITES À LA TRUFFE</b> Truffled chunky fries	10
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<b>POMME PURÉE</b> Creamy mashed potato	7
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<b>POMME PURÉE TRUFFÉE</b> Truffle mashed potato	10
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<b>CAROTTE GLACÉE</b> Glazed carrot with lemon thyme	7
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<b>LE GREEN BEANS</b> Steamed Green beans	7
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<b>GRILLED HISPI CABBAGE</b> With Green Goddess	8
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<b>LE RIZ PILAF</b> Fragrant Pilaf rice	8
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<b>SALADE VERTE DU MOMENT</b> Seasonal Green Salad	8
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<b>SALADE DE TOMATE HÉRITAGE</b> Heritage tomato salad with Niçoise dressing	8
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## DESSERT

<b>LE COLONEL</b> Lemon sorbet served with Russian Standard Platinum vodka	10
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<b>GRATIN DE FRUITS ROUGES</b> Grilled Red Fruits with pistachio sabayon	12
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<b>POT DE CRÈME À LA PISTACHE ET CHOCOLAT</b> Andoa chocolate crème with pistachio streusel and ice cream	12
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<b>CRÈME BRÛLÉE</b>	13
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<b>TARTE MERINGUE AU CITRON</b> Lemon tart with soft meringue	13
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<b>BABA AU RHUM</b> Rum Baba, vanilla Chantilly, Vintage Panama Rum	14
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<b>ÎLE FLOTANTE</b> Floating island with Vanilla Anglais, soft toffee and toasted almonds	14
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## FROMAGE

<b>SÉLECTION DE FROMAGES AFFINÉS</b> Selection of French cheeses	16
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## CHOCOLATE

<b>TRUFFLE AU CHOCOLAT ET ARMAGNAC</b> Chocolate truffle with Baron De Sigognac Armagnac	5
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## BREAD & BUTTER

per person

Baguette and Beurre D'isigny	2
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Some items may contain allergens. A service charge of 12.5% will be added to your bill. Prices include VAT.