

‘CREATE YOUR OWN’ MENU

LUNCH & DINNER

THREE COURSES

SET MENU - LUNCH £40 - DINNER £60

2 CHOICES PER COURSE - LUNCH £45 - DINNER £65

3 CHOICES PER COURSE - LUNCH £50 - DINNER £70

4 CHOICES PER COURSE - LUNCH £55 - DINNER £75

PRICES ARE PER PERSON, APPETISER IS NOT INCLUDED

APPETISERS

£9 PER PERSON FOR ONE CHOICE, £15 PER PERSON FOR BOTH

MEDITERRANEAN MEZZE

SPICY MOROCCAN HUMMUS, TZATZIKI, BABAGANOUSH

DÉGUSTATION DE CHARCUTERIE

TODAY’S SELECTION OF PÂTÉS, TERRINES, SLICED MEATS
SERVED WITH PICKLES & MUSTARDS

STARTERS

SOUPE DE POISSON

FISH SOUP, SEA BREAM & SHELLFISH, SAFFRON, ROUILLE

SALADE LYONNAISE

FRISÉE, POACHED EGG, LARDONS, CHICKEN LIVERS, SHERRY

PÂTÉ GRAND-PÈRE

FOIE GRAS, PORK, TRUFFLE

ENDIVE ET BETTERAVES

ENDIVE SALAD, BEETROOT, DEVON BLUE CHEESE
CANDIED WALNUTS & SHALLOT DRESSING

BAR BOULUD
LONDON

‘CREATE YOUR OWN’ MENU

MAIN COURSES

CARRELET POÊLÉ

ROASTED PLAICE ON THE BONE
CROUTONS, GRENOBLOISE SAUCE

MOROCCAN CHICKEN TAGINE

TURNIPS, COUSCOUS, PRESERVED LEMON

TARTARE DE BŒUF FUMÉ

SMOKED BEEF TARTAR, SESAME SEEDS, SUN-DRIED TOMATOES
SPRING ONION & SHAVED PECORINO

YANKEE BURGER

BEEF PATTY, ICEBERG, TOMATO, ONION, PICKLE, SESAME BUN
ADD CHEDDAR CHEESE

VEGETARIAN “PLAT DU JOUR” IS AVAILABLE ON REQUEST

SIDES

(£10.00 EACH SIDE DISH, SERVES 4 GUESTS, FAMILY-STYLE)

POMMES FRITES	TRUFFLE MASHED POTATO
MIXED LEAF SALAD	GREEN BEANS
TOMATO & ONION	TENDERSTEM BROCCOLI A LA PLANCHA

DESSERTS

MANGUE ET FRAMBOISE

MANGO & RASPBERRY MOUSSE
CHOCOLATE ALMOND GLAZE

PARIS-BREST

COCOA CHOUX, HAZELNUT, VANILLA ICE CREAM
CARAMELISED PECAN

PETITS SUCRÉS

ASSORTMENT OF MACARONS
CRUNCHY ORANGE & WHITE CHOCOLATE LAYERS
CHOCOLATE TRUFFLES

ASSIETTE DE FROMAGE

CHEF’S SELECTION OF ARTISANAL CHEESE
(£2.00 SUPPLEMENT)