



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 £40 – Dinner £60
2 Options per course - Lunch £45 – Dinner £65
3 Options per course - Lunch £50 – Dinner £70
4 Options per course - Lunch £55 – Dinner £75

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, Rove des Garrigues cheese, apple & balsamic

MAIN COURSES

LOUP DE MER

Baked seabass, fennel & fig tart, 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 carrots & celeriac, confit parsnip, olive oil Hollandaise sauce

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Bar Boulud London – Mandarin Oriental Hyde Park – 66 Knightsbridge – London SW1X 7LA



SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
SALADE DE MESCLUN
EPINARDS SAUTÉS
POMME PURÉE
RIZ PILAF
POMMES DE TERRE RÔTIÉS

DESSERTS

VANILLA MILLE-FEUILLE

puff pastry, crème pâtissière, hot caramel sauce & vanilla ice cream

TARTE DU JOUR

sweet pastry tart, frangipane, homemade jam & seasonal fruits

GÂTEAU BASQUE

Traditional Basque cake, vanilla ice cream, pear & cardamom compote

BABA AU RHUM

Rum soaked sponge, whipped cream, Gariguettes strawberries & basil

FROMAGES

Chef's selection of artisan cheeses from La Fromagerie
(supp £2)



TASTING MENU

£80.00 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, grelot 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 DU JOUR

Sweet pastry tart, frangipane, home-made jam & seasonal fruits

GÂTEAU BASQUE

Traditional Basque cake, vanilla ice cream, pear & cardamom compote

MACARONS

Selection of macaroons

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