



## 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 £50 – Dinner £70  
2 Options per course - Lunch £55 – Dinner £75  
3 Options per course - Lunch £60 – Dinner £80  
4 Options per course - Lunch £65 – Dinner £85

### 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, whipped goat cheese, apple & balsamic vinaigrette

### MAIN COURSES

#### LOUP DE MER

Baked seabass, braised fennel, fig & 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 parsley root, baby carrot, celeriac & olive oil hollandaise

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## **SIDES**

£10.00 each | We recommend one to share between four

**POMMES FRITES**  
**SALADE DE MESCLUN**  
**EPINARDS SAUTÉS**  
**POMME PURÉE**  
**POMMES DE TERRE RÔTIÉS**

## **DESSERTS**

### **TARTE TATIN**

Traditional caramelised apple pie, puff pastry & vanilla ice cream

### **FONDANT AU CHOCOLAT**

Molten chocolate fondant, hazelnut & milk ice cream

### **BABA "MANDARINE"**

Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

### **TARTE BOURDALOUE**

Pear tartelette & toasted almond ice cream

### **FROMAGES**

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



## **TASTING MENU**

**£85.00 per person**

*To be taken by the entire table (available to a maximum of 20 guests)*

### **AMUSES BOUCHE**

Selection from the Chef

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### **PATÉ EN CROUTE**

Chef's creation, local and seasonal

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### **QUENELLE DE BROCHET**

Pike quenelle & Nantua sauce

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### **TROU NORMAND**

Apple sorbet & liqueur

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### **CHEVREUIL\***

Roasted venison loin, squash, grelot onions, redcurrant & Grand Veneur sauce

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### **TARTE TARTIN**

Caramelised apples, puff pastry & ice cream

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



## **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

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### **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

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### **DESSERTS**

#### **TARTE TATIN**

Traditional caramelised apple pie, puff pastry & vanilla ice cream

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#### **BABA "MANDARINE"**

Napoleon Rum-soaked brioche, whipped cream, fresh mandarin

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