

BAR BOULUD
LONDON

A TASTE OF BAR BOULUD

EXECUTIVE CHEF THOMAS PIAT IS TAKING YOU ON A BAR BOULUD JOURNEY WITH HIS
7 COURSE TASTING MENU FOR THE ENTIRE PARTY TO ENJOY.
PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS

£80 PER PERSON

MENU AVAILABLE FOR A MAXIMUM OF 20 GUESTS

SALADE DE CRABE

AVOCADO & GREEN CURRY PURÉE
SESAME SOY DRESSING, CRUDITÉS, FRESH LIME

OCTOPUS A LA PLANCHA

MARCONA ALMONDS, ROCKET, JEREZ VINEGAR

FOIE GRAS

SEARED FOIE GRAS, CARAMALISED PEACH
LAVENDER HONEY

TROU NORMAND

CALVADOS WITH APPLE SORBET

DUO DE BŒUF

BRAISED FEATHER BLADE, SIRLOIN
BORDELAISE SAUCE

CHEF'S SELECTION OF ARTISANAL CHEESE

WITH SEASONAL GARNISH

JASMIN ET FRUIT DES BOIS

JASMIN BAVAROISE, MACADAMIA CRUMBLE
BLACKCURRANT CURD, FRESH BERRIES, RED PEPPER ICE CREAM