

STUDIO FRANTZÉN

RESTAURANT | BAR | ROOFTOP

£90 PER PERSON

Cold poached Cornish lobster

tomato water, marinated physalis, pink peppercorns, almond, mint, lemon verbena & Tahiti vanilla

Lake district autumn lamb

Wasabi & mint 'raita' & grilled cucumber jus

Selection of side dishes

Sticky toffee pudding

miso caramel, bourbon, sesame ice cream & candied pecans

Adults need around 2000kcal a day.

If you have any food allergies, special dietary requirements, or additional requests,
please speak to a member of our team before placing your order.

Harrods monitors suppliers and does not knowingly serve dishes containing genetically modified ingredients.

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£120 PER PERSON

Selection of oysters

Tartare of tuna & red deer

vendance roe from Kalix, white combu, wasabi infused cultured cream, fermented Mirabelle plum & warm ginger butter

Steamed turbot "Janssons temptation" & Koshihikari rice with crispy onions

(chef's signature) butter sauce a la Sandefjord flavored with preserved anchovy juice, three kinds of caviar, caramelized onions & chives

'After Eight' tart

with mint, chocolate

Pairing: Seedlip spice, Italian bitter, samphire, orange oil

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