



CANAPÉS MENU

£3.00 each | we recommend 6 pieces per person

RILLONS

*crispy pork belly
cracked black pepper*

TARTARE DE BŒUF

*hand-cut beef tartar, black truffle
hazelnut & parmesan*

GOUÛÈRE

Gruyère cheese puff, Mornay sauce

CEVICHE

*citrus cured stone bass
blood orange dressing*

PÂTÉ EN CROUTE

Chef's creation, local and seasonal

SAUMON FUME

*smoked salmon served with blinis
crème fraiche, capers
& pickled onions*

HUÎTRES

*market oysters
Mignonette dressing*

SALADE D'ENDIVE

*endive spear, Roquefort cheese
pear & walnut*

SHARING PLATTERS

£9.00 per person per item

DÉGUSTATION DE CHARCUTERIE

home-made charcuterie with classic recipes
from Chef Gilles Verot, Paris



“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

SALADE D'ENDIVES

endive salad, Roquefort cheese, pear & walnuts

SALADE DE BETTERAVES

beetroot, goat cheese, pomegranate, watercress & balsamic glaze

MAIN COURSES

POULE AU POT

*poached corn-fed chicken breast and leg
root vegetables*

RIBEYE (supp £5)

*Dauphine potatoes, watercress
Béarnaise, pepper or garlic butter sauce*

TRUITE AMANDINE

*trout, tenderstem broccoli, almonds
lemon & parsley sauce*

YANKEE

*beef patty, iceberg, tomato, onion, pickle sesame bun
(cheddar cheese supp £1.00)*

(Vegetarian plat du jour available upon request)



SIDES

£10.00 each | We recommend one to share between four

POMMES FRITES
MIXED LEAVES SALAD
SAUTÉED SPINACH
MUSHROOM FRICASSÉE
MASHED POTATOES
TENDERSTEM BROCCOLI

DESSERTS

RED CURRANT & CHOCOLATE

cocoa sponge, dark and caramelia chocolate, red currant, marshmallow

MONT BLANC

mango jelly, lime sorbet, meringue, chestnut cream

POM-PASSION

hazelnut Dacquoise, roasted apple, passion fruit jelly & vanilla mousse

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheeses
(supp £2.00)



TASTING MENU

£80.00 per person

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

AMUSES BOUCHE

selection from the Chef

PATÉ EN CROUTE

Chef's creation, local and seasonal

MAIGRE

stone bass, sautéed leeks, crispy potatoes
& Meurette sauce

TROU NORMAND

mandarin sorbet & Calvados

DUO DE VEAU

roasted veal sweetbreads, veal tenderloin, chestnuts
apples, bacon & Rouennaise sauce

ASSIETTE DE FROMAGE

Chef's selection of artisanal cheese

MONT BLANC

mango jelly, lime sorbet, meringue, chestnut cream



FEAST AT BAR BOULUD

£75.00 per person | designed to be shared
(available to a minimum of 8 guests)

STARTERS

TARTINE DE SAUMON FUMÉ

smoked salmon, crème fraîche, capers & pickled red onions, sourdough

FRICASSÉE D'ESCARGOTS

Burgundy snails, wild mushrooms, brioche croûtons, parsley & garlic butter

ASSORTIMENT DE TERRINES

selection of home-made terrines

SALADS

Chef's selection

MAIN COURSES

POULE AU POT

poached corn-fed chicken breast and leg
root vegetables

or

TRUITE AMANDINE

trout, tenderstem broccoli, almonds
lemon & parsley sauce

or

COTE DE BŒUF*

Dauphine potatoes, watercress
Béarnaise sauce, pepper or garlic butter sauce

DESSERTS AND CHEESE

POM-PASSION

hazelnut Dacquoise, roasted apple, passion fruit jelly
vanilla mousse

RED CURRANT & CHOCOLATE

cocoa sponge, dark and caramelia chocolate, red currant, marshmallow

MACARONS

selection of macaroons

ASSIETTE DE FROMAGE

Chef's selection of cheeses served with seasonal garnish