

FRENCH CUISINE FROM LOUIE

# MENU DÉCOUVERTE

£85 PER PERSON

Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

Gougères au Fromage (V) £5

Nocellara Olives (VE, NGC) £5

### STARTERS

BASKET OF FRENCH BAGUETTE & BUTTER (V)

Salted Almonds (VE, NGC) £5

BEETROOT & STRACCIATELLA, HERITAGE BEETS, WALNUT DRESSING (V, NGC)

TRUFFLE PIZZETTA, BURRATA CHEESE, WILD ROCKET

HAND DIVE SCALLOP, CHAMPAGNE VELOUTÉ, SALMON ROE (NGC)

#### MAIN COURSE

Served with cauliflower gratin (V, NGC) and red oak lettuce (VE, NGC)

KING CABBAGE WEDGE, WINTER TRUFFLE, PINE NUTS, PISTOU (VE, NGC)
WHOLE SEABASS, CITRUS BEURRE BLANC, YOUNG LEAVES (NGC)
ROAST BABY CHICKEN, NEW POTATOES, WILD MUSHROOM, CHASSEUR SAUCE (NGC)

#### DESSERT

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)
CHOCOLATE PROFITEROLE, VANILLA ICE CREAM, CHOCOLATE SAUCE (V)

V = VEGETARIAN / VE = VEGAN / NGC = NO GLUTEN CONTENT
ALL MENUS ARE SURJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY OF CERTAIN INCREDIENTS



FRENCH CUISINE FROM LOUIE

### THE GRAND CRU MENU

£110 PER PERSON

Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

Gougères au Fromage (V) £5

Nocellara Olives (VE, NGC) £5

#### STARTERS

BASKET OF FRENCH BAGUETTE & BUTTER (V)

SEABREAM CARPACCIO, PASSION FRUIT DRESSING POPPY SEEDS (NGC)
FOIE GRAS TERRINE, FIG SALAD, BRIOCHE TOAST
ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE. NGC)

#### MAIN COURSE

Salted Almonds (VE, NGC) £5

Served with pommes frites (VE) and red oak lettuce (VE, NGC)

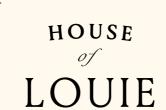
CÔTE DE BŒUF IKG, RED WINE JUS, YOUNG LEAVES (NGC)
MACCHERONI AU TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)
TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

#### DESSERT

BOURDALOUE TART, ALMOND FRANGIPANE, POACHED PEAR (V)
SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM, SALTED CARAMEL SAUCE

PETIT-FOUR £4
FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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## CHRISTMAS SHARING MENU

£110 PER PERSON

Dishes will arrive in waves and placed in the center of the tables to be passed around, shared or served by your waiter at your convenience

Gougères au Fromage (V) £5

Nocellara Olives (VE, NGC) £5

#### STARTERS

BASKET OF FRENCH BAGUETTE & BUTTER (V)

TUNA TARTARE, AVOCADO, ESPELLETE PEPPER DRESSING, CITRUS ZEST (NGC)
FOIE GRAS TERRINE, FIG SALAD, BRIOCHE TOAST
ARTICHOKE & BABY SPINACH, GREEN APPLE, TRUFFLE DRESSING (VE, NGC)

#### MAIN COURSE

Salted Almonds (VE, NGC) £5

Served with pommes frites (VE) and red oak lettuce (VE,NGC)

CÔTE DE BŒUF IKG, RED WINE JUS (NGC)
MACCHERONI AU TRUFFLE NOIRE, AGED PARMESAN, AUTUMN TRUFFLE (V)
TURBOT FILET, CURLY KALE, BEETROOT, CITRUS BEURRE BLANC (NGC)

#### DESSERT

BÛCHE DE NOËL, GINGERBREAD MOUSSE (V) SALTED CARAMEL MILLE-FEUILLE, DIPLOMAT CREAM, SALTED CARAMEL SAUCE

PETIT-FOUR £4
FROMAGES AFFINÉS, SELECTION OF ARTISAN CHEESES, GRAPES & CRACKERS (V) £19

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