



le salon privé

RESTAURANT & PRIVATE DINING



Vegetarian Menu

LE SALON PRIVÉ

les hors d'œuvres

Tomato gazpacho, vegetable tempura & basil oil
Asparagus, quail eggs, kernel & yogurt (n)
Twice baked soufflé, watercress, apple & radish
Red wine poached pear, Roquefort, endive & walnuts (n)

les plats principaux

“Venere” rice galette, ratatouille & goats cheese croquette
Moroccan couscous, chickpeas & red bell pepper sauce
Fennel confit tart au fin, onion compote & vierge sauce
Vegetable Panache

side orders

New potatoes, Sautéed spinach, Haricots verts, pommes frites 3.25
Gratin dauphinoise, Asparagus, Green/mix salad 4.25

les desserts

Chocolate Fondant & vanilla/cherry ice cream
Melba peach
Pineapple carpaccio, coconut ice cream & passion fruit sorbet
Raspberry orange sorbet

3 Courses £29 per person

Valid everyday upon request

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER