



Bread and butter.....£7



#### CAVIAR

Oscietra caviar 30gr / 100gr.....£120 / £400  
Beluga caviar 30gr / 100gr.....£230 / £720  
Add Caviar to your dish / 10gr Oscietra / 10gr Beluga.....£40 / £75

### HORS D'ŒUVRE

Our famous Gratinée Des Halles onion soup.....£19  
Tarama Royal, Melba toast.....£19  
Burgundy snails in their shells, garlic and parsley butter, Lapérouse style.....£19  
Parma ham chiffonade, pickles.....£22  
Lapérouse's Croque Monsieur, heart of lettuce.....£24  
Sea bass tartar with extra virgin olive oil.....£26  
Duck pâté en croûte with foie gras, thyme.....£29  
Hand cured and smoked imperial salmon fillet, cream with herbs.....£32  
Homemade duck foie gras, citrus chutney.....£32  
Oyster platter - *By 6*.....£36  
Lobster caesar salad.....£50  
Our famous potato Charlotte, caviar.....£68



## MAINS



Vegetarian of the Day.....	<i>Market Price</i>
« Lapérouse » beef tartare with matchstick fries - <i>Add Black Truffle +£30</i> .....	£29
Goujonnettes fish and chips style, tartare sauce.....	£30
Cornish cod, lemongrass, coconut milk, coriander.....	£32
Corn fed chicken breast with cream and morel mushrooms.....	£32
Sea bass fillet « Dugléré ».....	£35
Indian lamb curry.....	£40
« Château » beef fillet, pepper sauce.....	£52
Black truffle rigatoni.....	£58
Tagliolini with blue lobster, broccolini and tomato confit, bisque sauce.....	£59
Caviar rigatoni.....	£80

## SIDES

Heart of lettuce, seasonal vegetables, matchstick fries, pomme purée, Madras rice.....	£8
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## LAPÉROUSE'S GRAND PARISIAN CLASSICS

*To share*

Dover sole with meunière butter and capers, pomme purée.....	£140
Beef Wellington, port and madeira jus, heart of lettuce.....	£154



## CHEESES

French cheese selection.....	£17
Truffled Délice de Favière.....	£26