



RIVIERA CUISINE  
AT THE LANGHAM

## LUNCH MENU

Set menu for the table

Two courses £38pp

Three courses £46.50pp

*Including warm focaccia with extra virgin olive oil Terre Bormane*

## STARTERS

Tomato tartare with «pan de Cristal»

Baby spinach salad, citrus dressing, crispy spring onion

Beef carpaccio Riviera style, fried capers, parmesan

## MAINS

*Including a selection of sides*

Vegan gnocchis, tomato, courgette, pine nuts

Grilled octopus, artichokes sauté from raw, garden vegetables relish

Veal meatballs, tomato sauce, parmesan cream, fresh herb pesto

## DESSERTS

Thin chocolate tart, olive oil, Maldon sea salt

Tiramisu

Fresh fruit mosaic



A discretionary service charge of 15% will be added to your bill. Please inform us of any allergies at the time of order.



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## DRINKS SELECTION

### CHAMPAGNE BY THE GLASS

#### WHITE

NV - Moët & Chandon - Brut Impérial £24

NV - Veuve Clicquot - Carte Jaune Brut £28

#### ROSE

NV - Moët & Chandon - Impérial Rosé £28

NV - Veuve Clicquot £32

### WINES BY THE GLASS

#### WHITE WINES

2022 - France - Côtes-du-Roussillon - Les Sorcières - Clos des Fées £14

2021 - Italy - Friuli Isonzo - Friuli - Chardonnay Vie di Romans £23

#### RED WINES

2022 - France - Côtes-du-Roussillon - Les Sorcières - Clos des Fées £14

2020 - Châteauneuf-du-Pape - Domaine Le Vieux Donjon £40

#### ROSE WINES

2022 - Côtes de Provence - Whispering Angel - Caves d'Esclans £14

2022 - Côtes de Provence - Or et Rosé - Château Minuty £17

### COCKTAILS

To start - Margarita £19

During lunch - Charlie Chaplin £16

Digestive - Old Cuban £17