



CAFÉ
Lapérouse

LIMONADIER DU ROI
DEPUIS 1766

PAVILLON MENU



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

Burgundy snails in their shells, garlic and parsley butter, Lapérouse style.....£19

Mozzarella di bufala with heritage tomatoes.....£20

Parma ham chiffonade, pickles.....£22

Landaise salad - Green beans, marinated artichokes, button mushrooms, foie gras.....£22

Lapérouse's Croque Monsieur, heart of lettuce.....£24

Duck pâté en croûte with foie gras, thyme.....£29

Homemade duck foie gras, citrus chutney.....£32

Lobster caesar salad.....£50

FISHERMAN'S DELIGHTS

Tarama Royal, Melba toast.....£19

Salmon roe, blinis, tangy cream.....£26

Sea bass tartar with extra virgin olive oil.....£26

Hand cured and smoked imperial salmon fillet, cream with herbs.....£32

Oyster platter - *By 6*.....£36

Our famous potato Charlotte, caviar.....£68

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. A discretionary service charge of 15% will be added to your bill.



MAINS



Vegetarian of the Day.....*Market Price*

« Lapérouse » beef tartare with matchstick fries - *Add Black Truffle +£30*.....£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

« Château » beef fillet, pepper sauce.....£52

Catch of the day.....*Market Price*

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

CHEESES

French cheese selection.....£17

Truffled Délice de Favière.....£26



PÂTISSERIES



Royal Rum Baba, whipped cream.....£14

Angels' profiterole, vanilla, chocolate sauce.....£15

« Lapérouse's » white vanilla cake.....£16

The « Sénateur » intense chocolate cake.....£16

Lapérouse's chocolate soufflé, since 1776.....£22

DESSERTS - *To share*

« Grands Augustins » vanilla crème brûlée.....£34

Seasonal fruit platter.....£35

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LAPÉROUSE SALON
MENU



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

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 Sea bass fillet « Dugléré ».....£35
 Indian lamb curry.....£40
 « Château » beef fillet, pepper sauce.....£52

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 Caviar rigatoni.....£80

SIDES

Heart of lettuce, seasonal vegetables, matchstick fries, pomme purée, Madras rice.....£8



**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

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