

BRASSERIE LVTETIA

AT CAFÉ ROYAL

One of the most renowned and iconic Parisian Brasseries comes to London

LES ENTRÉES

STARTERS

Avocado vinaigrette

Lemon dressing and puffed rice (vg) £ 12

Salade Juliette

Seared tuna, green beans, olives and Parmigiano Reggiano £ 23

Salade Joséphine

Mixed salad, Chinese cabbage, coriander, and lemon (vg) £ 18
With lobster £ 42

Burrata di Andria

Heritage tomatoes, basil oil and Tagiasche olives (v) £ 16

Scottish smoked salmon

Light citrus cream, blinis and keta caviar £ 22

Gazpacho

Tomato, cucumber and olive oil (vg) £ 12

Hamachi tartare

Kalamansi citrus dressing £ 19

Beef carpaccio

Rocket salad, Parmigiano Reggiano and pesto £ 22

Caviar

30g Oscietra caviar, blinis and accompaniments £ 210

LES PLATS

MAINS

Sole meunière

Capers and fresh herbs £ 60

Tuna tataki

Baked aubergine and ponzu dressing £ 30

Grilled sea bass

Sauce vierge and lemon zest £ 32

Steak tartare

Parisian-style raw beef tartare £ 24

Corn-fed chicken

Cherry tomato, mustard and thyme jus £ 28

Filet de boeuf

Sautéed red onion and Lutece sauce £ 42

Roasted lamb

Stuffed courgette flowers £ 36

Roasted lobster

Bisque and brandy £ 75

DESSERTS

Baba au rhum

Exotic fruits (v) £ 12

Entremets chocolat

Salted caramel chocolate mousse (v) £ 12

Éclair au café

Cocoa and coffee crumbs (v) £ 12

Lemon tart

Meringue, lemon marmalade (v) £ 12

CAFÉ ROYAL CLASSICS

MAINS

Ancient grain salad

Quinoa, amaranth, pomegranate, tenderstem broccoli, beetroot (vg) £ 20

Tortelli

Lobster, roasted datterini tomatoes and bisque £ 32

Tagliatelle

Summer truffle butter, Parmigiano Reggiano (v) £ 38

Linguine

Clams, white wine and parsley £ 24

Grilled king prawns

Mediterranean sauce £ 42

SIDES

£ 6

French fries (vg)

Mashed potatoes (v)

Green beans (vg)

Tenderstem broccoli (vg)

Mixed leaf salad (vg)

Paris-Brest

Hazelnut, mousseline cream and almond (v) £ 12

Strawberries and cream

Vanilla whipped cream (v) £ 12

(vg-Vegan) (v-Vegetarian) Hotel Café Royal makes every effort to comply with dietary requirements of all our guests. If you have a food allergy or special requirement, please inform a member of the team prior to placing your orders. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT charged at the current rate.