

BRASSERIE LVTETIA

AT CAFÉ ROYAL

Two-courses at £ 34 and three-courses at £ 42

STARTERS

Green asparagus, Burford Brown's poached egg, hollandaise sauce (v)

Avocado vinaigrette, Lemon dressing and puffed rice (vg)

Burrata di Andria, Heritage tomatoes, basil oil and Tagiasche olives (v)

Gazpacho, Tomato, cucumber and olive oil (vg)

Beef carpaccio, Rocket salad, Parmigiano Reggiano and pesto

MAINS

Tuna tataki, Baked aubergine and ponzu dressing

Steak tartare, Parisian-style raw beef tartare

Corn-fed chicken, Cherry tomato, mustard and thyme jus

Ancient grain salad, Quinoa, pomegranate and mixed vegetables (vg)

Linguine, Clams, white wine and parsley

SIDES

French fries (vg) £ 6 | **Mashed potatoes** (v) £ 6

Green beans (vg) £ 6 | **Tenderstem broccoli** (vg) £ 6

Mixed leaf salad (vg) £ 6

DESSERTS

Entremets chocolat, Salted caramel chocolate mousse (v)

Éclair au café, Cocoa and coffee crumbs (v)

Paris-Brest, Hazelnut, mousseline cream and almond (v)

Lemon tart, Meringue, lemon marmalade (v)

Baba au rhum, Exotic fruits (v)

(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.