

BRASSERIE LUTETIA

AT CAFÉ ROYAL

For over a century, the Brasserie Lutetia at the Hotel Lutetia has been a vibrant meeting spot where Parisians have come together – Left Bank with Right Bank, Art Nouveau with Art Deco – in likeness to Hotel Café Royal, which is at the very heart of London where Soho, Picadilly, Mayfair and St James converge. A central meeting point for centuries, both culinary teams from Hotel Café Royal and Hotel Lutetia have come together to offer traditional classics of a beloved neighbourhood menu, alongside contemporary surprises.

LES ENTREES

STARTERS

Green asparagus

Burford Brown's poached egg, hollandaise sauce (VEG) £ 18

Avocado vinaigrette

Lemon dressing and puffed rice (VG) £ 12

Salade Juliette

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

Salade Josephine

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

Burrata di Andria

Heritage tomatoes, basil oil and Tagiasche olives (VEG) £ 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

SIDES

£ 6

French fries (VG), Mashed potatoes (VEG), Green beans (VG), Tenderstem broccoli (VG), Mixed leaf salad (VG)

(VG-Vegan) (VEG-Vegetarian)

CAFE ROYAL CLASSICS

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 (VEG) £ 38

Linguine

Clams, white wine and parsley £ 24

Grilled king prawns

Mediterranean sauce £ 42

DESSERTS

£ 12

Baba au rhum

Exotic fruits (VEG)

Éclair au café

Cocoa and coffee crumbs (VEG)

Paris-Brest

Hazelnut, mousseline cream and almond (VEG)

Entremets chocolat

Salted caramel chocolate mousse (VEG)

Lemon tart

Meringue, lemon marmalade (VEG)

Strawberries and cream

Vanilla whipped cream (VEG)

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.