



## Coq D'Argent Group Menu

### **Escargots 693 kcal**

*Burgundian Petits Gris snails, garlic and parsley butter*

### **Saumon fumé 393 kcal**

*London oak-smoked salmon, lemon crème fraîche, blinis, caperberries*

### **Burrata 468 kcal v**

*Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil*

### **Poulpe 622 kcal**

*Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing*

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### **Souris d'agneau 1,747 kcal**

*Rosemary and garlic slow-cooked lamb shank, pomme purée*

### **Thon rouge 566 kcal**

*Grilled yellowfin tuna, aubergine caaponata, mango and red chili salsa, pesto*

### **Tarte au Comté 868 kcal**

*Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing*

### **Entrecôte - 16.00 supplement 1,240 kcal H**

*300g grilled Angus rib-eye steak, béarnaise sauce, pommes frites*

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### **Crème brûlée 702 kcal**

*Vanilla crème brûlée, lemon madeleines*

### **Pomme 513 kcal**

*Caramelised apple, cinnamon and gingerbread mousse, salted caramel*

### **Fondant aux chocolat 654 kcal**

*Warm dark chocolate fondant, pistachio ice cream*

### **Sélection de fromages - 12.00 supplement 950 kcal**

*Beillevaire French farmhouse cheeses, Williams pear chutney*

**Coffee, tea and handmade truffles**

**3 Courses 70.00**

Should you have any allergies or intolerances, please speak to your waiter before ordering.

Please note that whilst we minimise the risk of cross-contamination,

we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.