

COQ D'ARGENT

Evening Standard Sample Menu

3 Courses £30.00

Including a glass of Piper-Heidsieck Champagne

Saumon fumé d'Ecosse, blinis et salade de câpres au citron

Scottish Bradan Orach smoked salmon with wholemeal blinis, mini capers and lemon salad

Salade de tomates au basilique, oignon rouge et vinaigrette d'huile d'olives noires

Heritage tomato salad with basil, red onion, black olive oil and balsamic dressing

Parfait de champignons, salade printanière et vinaigrette truffée

Mushroom parfait, port jelly, spring vegetable salad and light truffle dressing

Joue de porc glacée aux petits pois braisés

Glazed pork cheek, braised peas with potato and leek soup

Poulet au vin rouge

Label Rouge chicken braised in red wine, onions, mushrooms and bacon

Canon de lapin farçi aux rillettes, abricots rôtis et petits légumes de printemps

Roasted rabbit loin stuffed with slow cooked leg rilette, poached apricots and spring vegetables

Dorade royale à l'estragon et salade d'artichauts violets aux olives vertes

Steamed sea bream fillet with a warm baby violet artichoke, fresh herb and green olive salad

Cannelloni d'aubergines fumées, tian de légumes, crème provençale et parmesan

Smoked aubergine cannelloni on vegetable "tian" with Provençal cream and parmesan

Meringue aux fruits rouges

Mixed berry Pavlova

Vacherin au chocolat blanc et mandarine

White chocolate and mandarin vacherin

Fondant au chocolat, granité café et guimauve au chocolat blanc

Warm bitter chocolate fondant with coffee sorbet and white chocolate marshmallow

Tarte aux fruits de la passion

Passion fruit tart

15% VAT included. 12.5% discretionary service charge will be added.

Please bring any dietary requirements to our attention