

APERITIFS

Citron Pressé 2.50 ~ Orange Juice 4.00 ~ Elderflower Spritzer 3.00 ~ Fruit Punch 5.00 ~ Virgin Mary 5.00
Prosecco 7.25 ~ Bellini 7.00 ~ Champino 7.50 ~ St Peray 8.00 ~ Champagne J. Lassalle 10.00
Pineau de Charentes, Domaine de Gardrat 5.50 ~ Lustau Sherries: Manzanilla Papyrusa 4.50 ~ Puerto Fino 4.50 ~ Palo Cortado 6.50 ~ Cocktails 7.50
Cortese 2008 Ca del Matt 3.75 ~ Riesling 2007 Cave de Hunawihir 5.50 ~ Saumur 2008 Les Vignerons de Saumur 5.50
Château de Fontenille 2008 Entre-Deux-Mers 5.75 ~ Petit Chablis 2009 Laroche 6.50 ~ Iphöfer Scheurebe Spätlese Trocken 2007 Wirsching 8.50

HORS D'OEUVRES

4.25 each: Aubergine Imam Biyaldi ~ Celeriac Remoulade ~ Garlic Sausage with Potato Salad ~ Roast Peppers, Egg Mimosa
5.00 each: Kipper Pâté with a Soft Boiled Egg ~ Mortadella, Sweet and Sour Onions
Parmesan Custard and Anchovy Toast ~ Quails' Eggs with Duxelles and Hollandaise ~ Rabbit Rillettes with Pickled Endive

MENU MOULES FRITES £14.50

Tomato and Mesclun Salad ~ Moules Marinieres ~ Chips ~ Creme Caramel or Espresso Semifreddo

FIRST COURSES

Six Rock Oysters 7.50 ~ Grilled Kipper 7.50 ~ Pike Boudin with Fines Herbes 9.00 ~ Warm Smoked Eel and Bacon Salad 12.50
Country Pâté, Toast and Pickled Red Cabbage 6.75 ~ Bayonne Ham and Charentais Melon 13.50 ~ Foie Gras Terrine with PX Jelly 13.50
Romaine, Pea Leaf and Pea Salad with Parmesan 7.50 ~ Asparagus (Butter, Hollandaise or Olive Oil) 8.00
Rigatoni with Chicken Livers, Wild Garlic and Pecorino 7.50/13.50 ~ Omelettes: Herb, Cheese or Bacon 6.50
Spring Onion Soup with Radishes, Fromage Frais and Walnut Oil 6.50 ~ Fish Soup with Croûtons and Rouille 8.00

SEAFOOD AND CHABLIS

Potted Shrimps, Moules Farcis, Whelks on Toast 5.00 ~ Razor Clams 8.50 ~ Langoustines 19.50
Grand Nage of Lobster, Scallops and Crab Boudin 25.00
Chablis Saint Martin 2008 Laroche 7.00/40.00

FISH

Seared Mackerel, Peas and Apple Sauce 13.50 ~ Fried Cod, Tartare Sauce 14.50 ~ Thai Green Curry with Prawns and Ling 15.00
Griddled Scallops with Pea Puree and Mint Vinaigrette 18.50
Grilled: Sea Bass 19.50 ~ Turbot 25.00 Plain ~ Salsa Verde ~ Citrus Fruits and Olive Oil ~ Hollandaise Sauce

MEAT

Lamb Sweetbreads with Pancetta and Peas 15.00 ~ Veal Kidneys with Beaujolais, Carrots and Onions 19.50
Rib Eye Steak, Onion Rings and Béarnaise Sauce (220 grams) 22.50
Venison Dhansak with Pilaff, Raita and Fresh Mango Pickle 17.50

ROTISSERIE

Chicken with Mousserons: whole 38.50 ~ half 19.50 ~ breast 16.50 ~ leg 6.50
Gressingham Duck with Cherries 18.00
Beef Skirt, Sauce Bercy 13.50 ~ Barnsley Lamb Chop with Persillade 17.00 ~ Cote de Boeuf, Beef Marrow and Red Wine Jus (2/3 pp) 68.00

VEGETABLES

Baked Artichokes with Spinach, Mozzarella and Sauce Vierge 13.00 ~ White Asparagus with Mousserons 14.50
Chips ~ Leaf Spinach ~ Rice Pilaff ~ Spring Greens with Garlic 3.50 ~ Cornish Earlies ~ Gratin Dauphinois 4.00 ~ Creamed Spinach 4.25
Salads: Lettuce Hearts with Vinaigrette ~ Curly Endive, Mustard Dressing ~ Watercress with Vinaigrette ~ Mesclun, Oil and Lemon 4.25

DESSERTS

Fruit 6.00 Selection 7.50 Cox's Apples ~ Kiwi Fruit ~ Mango ~ Melon ~ Passion Fruit ~ Peach ~ Pineapple
Garigette Strawberries ~ Raspberries 9.50
(All Fruit served Plain or with Clotted Cream, Crème Fraîche, Ice Cream or Sorbet)
Crème Caramel 5.00 ~ Grilled Pineapple with Chilli Syrup and Coconut Sorbet 6.75 ~ Hot Bitter Chocolate Mousse, Coffee Ice Cream 8.00
Pannacotta with Garigette Strawberries 8.00 ~ Queen of Puddings 5.00 ~ Vanilla Cheesecake with Passion Fruit 6.50
Ices: 2.50 per Scoop, 6.00 for Three
Sorbets: Coconut ~ Mango ~ Pineapple Ice Creams: Chocolate ~ Coffee ~ Vanilla
Cheeses (with Celery & Biscuits: 6.50 each, 9.50 for three)
Brie de Meaux ~ Chèvre St Maure ~ Epoisses ~ Montgomery Cheddar ~ Lancashire ~ Stichelton

Leaf Teas: Barry's ~ Darjeeling ~ Earl Grey ~ Fresh Mint ~ Orange Pekoe ~ White Leaf China 3.00/5.00 ~ Coffees: Espressos, Cappuccinos etc 2.50

Cover Charge 1.80 ~ Optional Service Charge 12.5%

Le Café Anglais is open for lunch every day from 12 to 3.30 and from 6.30 to 11.00 from Monday to Thursday, 6.30 to 11.30 on Friday and Saturdays and until 10.15 on Sundays.
There is a set lunch on weekdays priced at £17.50 for two courses, £21.00 for three.

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