

# RHÔNE VALLEY



Following seasonal trips to Alsace, the Loire Valley and Provence, chefs Daniel Boulud & Thomas Piat invite you to continue our gastronomic and oenophilic tour to the Rhône Valley for autumn.

---

## WEEKLY SET MENU & FREE FLOWING WINE\*

two courses, £30 • three courses, £34  
including tea & coffee  
available sunday - tuesday between 12 – 6:30pm  
(\* served for 90 minutes)

### a STARTER a

#### GRATINÉE LYONNAISE

onion soup, beef broth  
white wine, gruyère & crouton

#### TERRINE OF THE DAY

chef's choice

#### TARTARE DE BŒUF *sup £5*

hand-cut beef tartar  
Dijon mustard, caper, shallot

#### SALADE D'ENDIVES

endive, blue cheese  
fresh pear, walnut

### a MAIN COURSE a

#### MOULES À LA CRÈME

steamed mussels, white wine  
parsley, crème fraîche

#### SAUSAGE

choose any sausage  
from our À la carte selection

#### CARRELET RÔTI

roasted plaice, cauliflower  
brown shrimp, sauce grenobloise

#### COQ AU VIN *sup £5*

red wine braised chicken legs  
lardon, mushroom fricassée, pearl onion

#### PAPPARDELLE

mushroom, parsley  
walnut, ricotta

### a DESSERT a

#### BABA AU RHUM

rum baba, vanilla chantilly

#### LE CITRON

lemon curd, white chocolate, celery & apple sorbet

#### FRESHLY BAKED MADELEINES

if you have any dietary requirements, we have detailed allergen information on all main items. kindly note that our dishes are not produced in an entirely allergen free environment.