



THE FRANKLIN

RESTAURANT

by Alfredo Russo

AMUSE-BOUCHE

CAVIAR "OSCIETRA" SERVED ON BLINI WITH BUTTER

CHAMPAGNE BRUT RÉSERVE - TAITTINGER

STARTER

SCALLOP CARPACCIO WITH CAULIFLOWER SAUCE
AND ROASTED BROCCOLI

VIVANCO RIOJA VIURA MALVASIA BLANCO 2017

OR

QUINOA SALAD WITH RADICCHIO "TREVIGIANO" PEAR
AND BALSAMIC VINEGAR REDUCTION

CATENA "VISTA FLORES" MALBEC 2016

MAIN COURSE

BEEF TENDERLOIN WITH A TRIO OF POTATOES
AND "BARBERA" WINE SAUCE

ALFREDO RUSSO CAPACCHIONE BARBERA D'ASTI SUP. 2013

OR

SOLE FILLET WITH SALSIFY SAUCE, FRIED TOPINAMBUR,
AND ROASTED SQUASH

ALFREDO RUSSO NOCCHINO 2015 (SAUVIGNON, CORTESE)

OR

POACHED EGGS, WITH "TOMA" CHEESE ESPUMA,
SAUTÉED ARTICHOKE AND BLACK TRUFFLE

ALFREDO RUSSO NOCCHINO 2015 (SAUVIGNON, CORTESE)

DESSERT

MANGO PARFAIT WITH PASSION FRUIT SAUCE
AND RASPBERRIES ICE CREAM

PERLE D'ARCHE SAUTERNES 2014

OR

PUFF PASTRY WITH DARK CHOCOLATE ICE CREAM,
GRAPPA GELATINE, AND LIGHT CHANTILLY CREAM

ALVEAR PEDRO XIMENEZ SOLERA 1927

£75 INCLUDING A GLASS OF *CHAMPAGNE BRUT RÉSERVE - TAITTINGER*
£100 WITH WINE PAIRING

WE CANNOT GUARANTEE THE ABSENCE OF NUTS IN OUR DISHES.
IF YOU REQUIRE ANY FURTHER INFORMATION ON FOOD ALLERGENS, PLEASE ASK ONE OF OUR TEAM MEMBERS.
A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.