

Hélène Darroze AT THE *Connaught*

LUNCHING AT THE CHEF'S TABLE

Hélène's first Chef's Table in London has been created by the acclaimed French interior architect Pierre Yovanovitch. The room boasts a dramatic pink marble table, seating up to ten guests and commands an elevated view directly into the working kitchen. Uniquely, the lunch is communal style, where guests can book solo seats, or in small groups for a more intimate, informal experience.

A bespoke surprise menu of three courses, a glass of champagne with tastous, a bottle of water, coffee or infusion tea for £65 per person.
Available only for weekday lunches (excluding special days and bank holidays).

**12.30pm
1pm**

A welcome glass of champagne and tastous
Lunching at The Chef's Table

SAMPLE MENU

Billecart-Salmon Rosé

White Asparagus

Les Landes – France

gurnard, whelks, royal bottarga, lilliput caper

Veal

Wales

tandoori spices, carrot, citrus, coriander

Signature Baba

Armagnac Darroze

blood orange, black pepper, grapefruit

Please be aware that we shall reconfirm your booking 48 hours in advance of your reservation. Kindly note that if no more than four seats have been sold at that time of your sitting for Lunching at The Chef's Table, we are liable to move your booking into the main restaurant.

All reservations require card details to be provided in order to secure your booking. Cancellations can be made up to 48 hours ahead of your reservation time. For cancellations made within 48 hours of your sitting, a charge of £65 per person will be incurred.

CONTACT US

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All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill.

Please notify us of your specific dietary requirements to ensure we are able to provide advices on our dishes.

Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.