

## LUNCH MENU

£39 per person, select a first course, a second course and a dessert of your choice

£59 with 2 glasses of wine selected by our sommelier and a coffee

### FIRST COURSE

#### LA DORADE

Seabream carpaccio, lime, Espelette pepper

#### LES HARICOTS VERTS ✓

A salad of green beans, sushi rice, girolles

#### LE PÂTE EN CROÛTE

Homemade pâté, pistachio, foie gras

#### LE POIREAU ✓

Smoked leek, mimosa eggs, Shiitake mushroom

#### LE MAÏS

Cold corn cream, beef jelly, popcorn

SUPPLEMENT CAVIAR £20

### SECOND COURSE

#### LES SPAGHETTI

Pasta, squid, Mediterranean aromatics

#### LE RISOTTO ✓

Rice, saffron, garlic mayonnaise, kale

#### LE SAUMON

Seared salmon teriyaki, baby spinach

#### LE COCHON

Iberico pork pluma, pineapple, coriander

#### LE BOEUF

Flat-iron beef glazed with soya sauce, aubergine, garlic

## OPENING TIMES

### LUNCH

WEDNESDAY TO FRIDAY  
12.00PM - 2:30PM

### DINNER

TUESDAY TO SATURDAY  
5.30PM - 10.00PM

CLOSED ALL DAY  
SUNDAY AND MONDAY

## PLATS DÉGUSTATION À TENDANCE JAPONAISE

### LES SUSHIS

A selection of 5 Sushi, Japanese rice, fish of the day  
£21

### LES HARICOTS VERTS ✓

A salad of green beans, sushi rice, girolles  
£17

### LES SASHIMIS

A selection of fish of the day, ginger, wasabi  
£18

### LE ROULEAU CALIFORNIEN

Salmon California roll, avocado, fried shallots  
£19

### LE SAUMON

Seared salmon teriyaki, baby spinach  
£16

### LE BOEUF

Flat-iron beef glazed with soya sauce, aubergine, garlic  
£18

## PLATS DÉGUSTATION FROIDS

### LE TOPINAMBOUR

Jerusalem artichoke panna cotta, smoked salmon, wasabi  
£11

### LA DORADE

Seabream carpaccio, lime, Espelette chili  
£13

### LE POIREAU ✓

Smoked leek, mimosa eggs, Shiitake mushroom  
£10

### LA SELECTION DE PÂTÉS

A selection of homemade pâtés, foie gras, pickles, toast  
£18

### LE MAÏS

Cold corn cream, beef jelly, popcorn  
£8

SUPPLEMENT CAVIAR £20

### LE THON

Smoked tuna tart, avocado guacamole, citrus dressing  
£15

## PLATS DÉGUSTATION CHAUDS

### LE CÈPE ✓

Royal cèps, parsley coulis, croûtons  
£19

### LES SPAGHETTI

Pasta, squid, Mediterranean aromatics  
£18

### LE CABILLAUD

Cod, baby artichoke, fresh herb salad  
£16

### LE COCHON

Iberico pork pluma, pineapple, coriander  
£20

### LE VEAU

Veal shank andouillette, cèps, baby gem salad  
£19

## LES GRANDS CLASSIQUES

### LE CRABE

King crab, baby gem, mozzarella, avocado  
£45

### LES LANGOUSTINES

Raviolis, foie gras, savoy cabbage  
£32

### LA SOLE

Dover sole, meunière sauce  
£58

### LE RISOTTO ✓

Rice, saffron, garlic mayonnaise, kale  
£24

### LA CAILLE

Quail, foie gras, herb salad  
£28

### LA CÔTE DE BOEUF (FOR 2 PERS.)

Dry aged English beef (600gr)  
£74

## DESSERTS

### LE CHOCOLAT

Chocolate soufflé, pistachio ice cream  
£11

### LA FIGUE

Solliès figs cheesecake, walnuts  
£11

### LE RIZ AU LAIT

Rice pudding, salted butter caramel, choice of toppings  
£11

### LES FRUITS EXOTIQUES

Exotic fruit pavlova, coconut sorbet, lime  
£11

### LE BABA

Rum baba, bourbon & vanilla cream  
£11

### L'ASSORTIMENT DE TARTES

A selection of homemade tarts  
£11

### LES SORBETS

Choose and make your own mini cornets  
£11

### LES FROMAGES

A selection of French & British cheeses  
£18

020 8076 0570

[www.robuchonlondon.co.uk](http://www.robuchonlondon.co.uk)

[@lecomptoirrobuchon](https://www.instagram.com/lecomptoirrobuchon)

If you have any allergies or require assistance in choosing a suitable dish, please do let us know. Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your bill.