

Richoux

SET MENU

£46 per person

FOR THE TABLE

WARM SOURDOUGH BREAD & GOUGÈRES

Choux Pastry, Gruyère Cheese (v)

STARTER

CHOOSE ONE

FRENCH ONION SOUP

*Caramelised Onion Broth,
Toasted Sourdough,
Gruyère Cheese (v)*

BEEF TARTARE

*Diced Longhorn Beef Rump,
Classic Accoutrement,
Egg Yolk*

SALMON RILLETTE

*Smoked & Mi-cuit
Salmon, Crème Fraîche,
Lemon Zest*

TRUFFLE CROQUE MONSIEUR

*Black Truffle
Béchamel, Comte' Cheese,
Grated Truffle (v)*

MAIN COURSE

CHOOSE ONE

CHICKEN PAILLARD

Flattened Breast, Sauce Vierge, Toasted Almonds

STEAK FRITES

Onglet Steak, Choice of Sauce, French Fries

LOBSTER THERMIDOR

*Half Lobster, Bisque Bechamel,
Lemon Breadcrumbs (£10 Supplement)*

MUSHROOM RIGATONI

*Cepts, Madeira Crème,
Thyme Pangrattato (v)*

SIDES

POMME PURÉE (v)

5

SANDY CARROTS

5

Honey & Mustard (v)

POMME FRITES (v)

5

CHARRED BROCCOLI

5

MIXED SALAD (v)

5

Lemon Dressing, Nigella Seeds (v)

DESSERT

CHOOSE ONE

HAZELNUT PARIS BREST

CHOCOLATE MOUSSE

*For the Whole Table Only
Hazelnut Praline, Arbequina
Olive Oil*

FRAISIER CAKE

ADD

375ML CARAFE OF WHITE OR RED WINE +17PP

Maison Belanger



Many of our dishes can be substituted to your allergen requirements -
please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN