

PRIVATE
MENU I

£110 per person

Dishes are placed on the table for sharing

AMUSES

Pommes Duchesse *Sour Cream & Chives* | Tarama *Buckwheat Crackers Radish*

HORS D'OEUVRES

Salade de Crottin de Chavignol *Mixed Greens, Goat's Cheese, Classic Vinaigrette*

Tartare de Thon Rouge & Agrumes *Bluefin Tuna, Avocado, Citrus Dressing*

Poireaux à la Truffe *Truffled Leeks, Pistachio Dukkah*

PLATS PRINCIPAUX

Poulet Gaston Gerard *Chargrilled Chicken, Tarragon & Dijon Sauce*

Petites Escalopes de Veau, Sauce Robert *Veal Cutlets, Brown Mustard*

Crevettes Royales à la Sauce Thermidor *Grilled King Shrimp, Cognac Butter*

ACCOMPAGNEMENTS

Salade Verte | Frites Maison | Haricots Vert

DESSERTS

Cookies & Glace Banane Caramélisée | Riz au lait | Cheesecake

74 Duke

PRIVATE

MENU



@74DUKEMAYFAIR
74 DUKE ST, LONDON, W1K 6JZ

In case of allergies, intolerances or dietary requirements please speak to your server before ordering.

A discretionary service charge of 15% will be added to your bill.

PRIVATE
MENU II

£145 per person

Dishes are placed on the table for sharing

AMUSES

Pommes Duchesse *Sour Cream & Chives* | Tarama *Buckwheat Crackers Radish*

Caviar & Cecina de Léon *Dinner Roll*

HORS D'OEUVRES

Calamars Croustillants *Panko-Crusted Squid, Chili, Aioli*

Salade de Betteraves *Baked Beetroots, Goat's Cheese, Walnut Vinaigrette*

Terrine de Foie Gras à la Chartreuse

PLATS PRINCIPAUX

Filet aux Poivres *Dry-Aged Beef Filet, Peppercorn Sauce*

Pâtes Morilles à la Crème *Rigatoni, Morel Cream, Chives*

Loup de Mer à la Provençale *Pan-Seared Sea Bass, Tomato, Olive & Herbs*

ACCOMPAGNEMENTS

Frites Maison | Haricots Vert

Gratin de Ravioles du Dauphiné

DESSERTS

Cookies & Glace Banane Caramélisée | Riz au lait | Chocolate Cake