

pt



PIED À TERRE

TASTING

4 Course – 80
(Thursday/ Friday Only)

6 Course – 100

8 Course - 125
10 Course - 155

À LA CARTE

2 Course - 110
3 Course - 130

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course
Tasting- 75 (4 glasses)
Premium - 200 (5 glasses)

8 Course
Tasting – 110 (5 glasses)
Premium - 240 (6 glasses)

10 Course
Tasting – 145 (7 glasses)
Premium - 300 (8 glasses)

LUNCH TASTING

Brioche / Smoked Ricotta / Crab
Scallop Stuffed Chicken Wing
Whipped Cod's Roe / Buttermilk / Granny Smith

—
"Tuna" Crudo
Cucumber Ponzu / Pickled Black Radish

Orkney Scallop Tartare
Salsa Verde / Yuzu / Almond

Pied à Terre "Cassoulet"
French Quail / Alsace Bacon / Tarbais Beans / Smoked Bacon Jus / Brioche

—
Cornish Monkfish
Bouillabaisse / Mussels / Salsify

Arnaud Tauzin Milk Fed Guinea Fowl
Truffled Purple Potato / Dandelion / Toasted Buckwheat / Cider Jus Gras

—
Tête de Moine
Black Truffle / Celeriac / Celery / Muscat Grapes / Sesame and Poppy Seed Lavoche

—
Campari and Blood Orange Sorbet
Pine Nut and Thyme Crumb / "Meringue" / Rosemary Oil

Peated Whisky Chocolate Mousse
Laphroaig Peated Whiskey / Hazelnut / Buckwheat infused Ice Cream

—
Earl Grey Macaron / Bergamot Grenache
Cranberry Pâte de Fruits
Canelé / Dark Rum / Honey

Canapés served as first course on all menus.
An optional 13% service charge is added to your bill and distributed via revenue approved tronç.

DINNER TASTING

TASTING

8 Course - 125
10 Course – 155

À LA CARTE

2 Course - 110
3 Course - 130

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

8 Course
Tasting – 110 (5 glasses)
Premium - 240 (6 glasses)

10 Course
Tasting – 145 (7 glasses)
Premium - 300 (8 glasses)

Brioche / Smoked Ricotta / Crab
Scallop Stuffed Chicken Wing
Whipped Cod's Roe / Buttermilk / Granny Smith

—
"Tuna" Crudo
Cucumber Ponzu / Pickled Black Radish

Orkney Scallop Tartare
Salsa Verde / Yuzu / Almond

Pied à Terre "Cassoulet"
French Quail / Alsace Bacon / Tarbais Beans / Smoked Bacon Jus / Brioche

—
Cornish Monkfish
Bouillabaisse / Mussels / Salsify

Arnaud Tauzin Milk Fed Guinea Fowl
Truffled Purple Potato / Dandelion / Toasted Buckwheat / Cider Jus Gras

—
Tête de Moine
Black Truffle / Celeriac / Celery / Muscat Grapes / Sesame and Poppy Seed Lavoche

—
Campari and Blood Orange Sorbet
Pine Nut and Thyme Crumb / "Meringue" / Rosemary Oil

Peated Whisky Chocolate Mousse
Laphroaig Peated Whiskey / Hazelnut / Buckwheat infused Ice Cream

—
Earl Grey Macaron / Bergamot Grenache
Cranberry Pâte de Fruits
Canelé / Dark Rum / Honey

Canapés served as first course on all menus.
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PLANT BASED LUNCH TASTING

TASTING

4 Course – 70
(Thursday/ Friday Only)

6 Course – 90

8 Course - 110
10 Course - 135

À LA CARTE

2 Course - 95
3 Course - 115

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

6 Course
Tasting- 75 (4 glasses)
Premium - 200 (5 glasses)

8 Course
Tasting – 110 (5 glasses)
Premium - 240 (6 glasses)

10 Course
Tasting – 145 (7 glasses)
Premium - 300 (8 glasses)

Citrus Infused Carrot / Cumin / Coriander
Beetroot Meringue / Sicilian Pistachio
Artichoke / Olive / Datterini

—
"Tuna" Crudo
Cucumber Ponzu / Pickled Black Radish

Jerusalem Artichoke and Perigord Truffle
Roasted Artichoke / Piedmont Hazelnuts / English Pear / Artichoke Hazelnut Cream

Cauliflower Brown Butter
Orange / Romanesco / Parsley / Lilliput Capers

—
Pumpkin and Sage Agnolotti
"Ricotta" / Aged Maple Syrup / Crispy Sage

Textures of Lion's Mane
Barley / Pine Nuts / Sea Vegetables / Madeira Foam

—
"Julienne Bruno" Burella
Marinated President Plum / Young Tarragon / Chickpeas Lavoche

—
Campari and Blood Orange Sorbet
Pine Nut and Thyme Crumb / "Meringue" / Rosemary Oil

Ethically Sourced 80% Mayan Red Honduras Cocoa Chocolate Mousse /
Clementine / Lemon Verbena

—
Quince Pâte de Fruits
Madeleine
Peanut Butter Rice Crispy

Canapés served as first course on all menus.
An optional 13% service charge is added to your bill and distributed via revenue approved tronç.

PLANT BASED DINNER TASTING

TASTING

8 Course - 130
10 Course - 155

À LA CARTE

2 Course - 95
3 Course - 115

COCKTAIL FLIGHTS (4 glasses)

Alcohol or 0% - 70

WINE FLIGHTS

8 Course
Tasting - 110 (5 glasses)
Premium - 240 (6 glasses)

10 Course
Tasting - 145 (7 glasses)
Premium - 300 (8 glasses)

Citrus Infused Carrot / Cumin / Coriander
Beetroot Meringue / Sicilian Pistachio
Artichoke / Olive / Datterini

—
"Tuna" Crudo
Cucumber Ponzu / Pickled Black Radish

Jerusalem Artichoke and Perigord Truffle
Roasted Artichoke / Piedmont Hazelnuts / English Pear / Artichoke Hazelnut Cream

Cauliflower Brown Butter
Orange / Romanesco / Parsley / Lilliput Capers

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Pumpkin and Sage Agnolotti
"Ricotta" / Aged Maple Syrup / Crispy Sage

Textures of Lion's Mane
Barley / Pine Nuts / Sea Vegetables / Madeira Foam

—
"Julienne Bruno" Burella
Marinated President Plum / Young Tarragon / Chickpeas Lavoche

—
Campari and Blood Orange Sorbet
Pine Nut and Thyme Crumb / "Meringue" / Rosemary Oil

Ethically Sourced 80% Mayan Red Honduras Cocoa Chocolate Mousse /
Clementine / Lemon Verbena

—
Quince Pâte de Fruits
Madeleine
Peanut Butter Rice Crispy

Canapés served as first course on all menus.
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