

artotel

LONDON, BATH, BUDAPEST,
PARIS, PRAGUE, ST. PETERSBURG

DINING MENUS

Private Dining Menu

Sharing style menu served down centre of the table for guests to help themselves



Starters

Mozzarella, caponata, black olive & basil (V)
Smoked anchovies, beetroot, pickled shallots
Jerusalem artichoke, woodland mushroom sauce

Mains

Aubergine parmigiana (V)
Pan fried chicken breast, mashed potato,
woodland mushrooms
Fillet of cod, braised orzo, brown shrimps

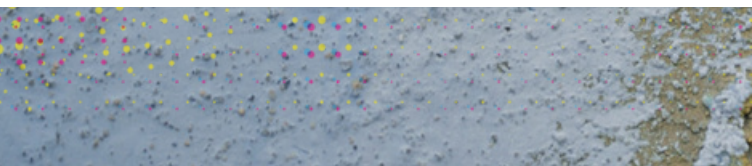
Desserts

Lemon meringue tart
Pavlova, mixed berries
Doughnuts, chocolate sauce

All prices are included of VAT.

A discretionary service charge of 12.5% will be added to your bill.

If you suffer from any food allergies or intolerances and wish to find out more about the ingredients we use, please speak to our team.





Private Dining Menu

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Starters

Chicory, pear salad, shaved parmesan (V)
Beef tartar, egg yolk, chargrilled sourdough
Seabass ceviche, plantain crisps

Mains

Gnocchi, roasted artichokes, tomato, sage (V)
Chicken cacciatore, polenta
Blackened miso salmon, bok choy, chilli

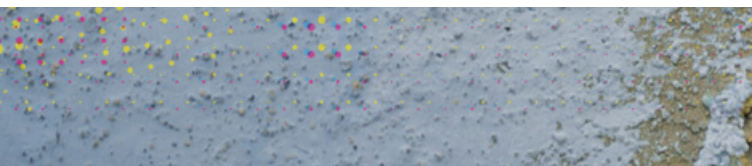
Desserts

Pistachio tiramisu
Fig tart, crème
Apple, eggnog ice cream

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Starters

Risotto of champagne, shaved black truffle (V)
Culatello, pear chutney, pane carasau
Baked scallop, spiced butternut squash, sea aster

Mains

Glazed butternut squash & gorgonzola canneloni (V)
Pan fried chicken breast, mashed potatoes, woodland mushrooms
Fillet of halibut, braised borlotti beans, seashore vegetables

Desserts

Chocolate bomb, caramel sauce
Ricotta & pear cake
Selection of Italian cheese, pear chutney

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