



# *Céleste*

Please allow me to start by welcoming you to Céleste Restaurant, The Lanesborough's celebrated dining experience.

My passion for cooking began when I was 14 as I discovered all the fresh produce and ingredients on my small family farm in Portugal.

I hope that you are able to experience some of these flavours and textures I came across growing up in the dishes on the menu today.

Honouring British heritage and provenance, with modern European creativity, our aim is to take you on a discovery of great flavours and food with a real story, with a strong commitment to source locally produced ingredients.

Bom Appetite

Darcio Henriques  
Head Chef

✓ - Vegetarian

(V) - Vegan



## VEGETARIAN TASTING MENU

### Potimarron Soup

Grilled chestnuts, hazelnut and croutons



### Crispy Organic Egg

Kadaif strands and wild mushrooms



### Roasted Aubergine

Pickled onions, hazelnut and Greek yoghurt

*Available vegan on request*



### Black Truffle Risotto

Carnaroli rice and parmesan



### Eton Mess (V)

Summer berries, coconut and violet



### Cheese Selection

Crackers and grapes

*(£12.00 supplement)*

3-course set menu £85.00 per person

*Accompanying wines supplement £70.00*

4-course set menu £95.00 per person

*Accompanying wines supplement £80.00*

5-course tasting menu £115.00 per person

*Accompanying wines supplement £90.00*

To be enjoyed by the entire table  
The Tasting Menu is available up to 1.45pm & 7.30pm

*\* Please note that this menu is available when reserved online only*

Should you have any dietary or allergen requirements, please do inform our team.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



OETKER COLLECTION

*Masterpiece Hotels*

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