

Editione

THE
LIBRARY
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“Books are the solid part of our past and present. They also are beauty. For us, books are a matter of intellect and emotion, of heritage and innovation. Because information is not only about today and the past is a sensational source of inspiration.”

Prosper & Martine Assouline

CHAPTER ONE
Signature Cocktails

LV 1854 £9.5

The 'LV 1854' is inspired by one of the world's leading international fashion houses.

THE CAN OF POP £9.5

'The Can of Pop' is inspired by one of the leading pioneers of the Pop movement.

THE PERFECT CELLAR £9.5

'The Perfect Cellar' celebrates the remarkable works of Enrico Bernardo.

HER MAJESTY'S CHOICE £12

'Her Majesty's Choice' pays homage to the longest-lived and longest-reigning British monarch - Queen Elizabeth II.

THE RUNWAY £9.5

'The Runway' represents everything fashion. But what does fashion represent itself?

LA CONCEPTION £9.5

'La Conception' is dedicated to all things design.

A VIEW FROM 5TH AVE £9.5

'A View from 5th Ave' celebrates the legendary world of Tiffany & Co.

CHAPTER TWO

À La Carte

Available from 12pm – 10pm

STEAK TARTARE £10

Steak tartare with a champagne-infused egg yolk, served with rye crisp

POMEGRANATE AND APPLE SALADE £10

Apple, pomegranate and pine-nut-smoked salad with spicy lime dressing

OUR FISH AND POMMES FRITES £12

Lemon-infused battered fish with smoked oyster tartare, truffle petit pois and pommes frites

CORN-FED CHICKEN AND KALE RISOTTO £12

Amalfi-lemon-marinated corn-fed chicken with fresh mint and kale

STEAK FRITES £20

28-day-aged rib-eye steak with Dijon butter and garlic Parmesan frites

CHICKEN FETTUCCINE ALFREDO £11

Chicken fettuccine Alfredo with crispy pancetta

LEMON BASIL RISOTTO WITH BURRATA £10

Basil, spinach and roasted garlic risotto, finished with creamy burrata

CHAPTER TWO

À La Carte

Available from 12pm – 10pm

LA SPÉCIALITÉ

£7

*Warm chocolate dome, black cardamom ice cream, star anise crème
and walnut crumble with a molten sauce au chocolat*

TARTE AU CITRON MERINGUÉE

£7

Lemon meringue with raspberry sorbet

CHAPTER THREE

Afternoon Tea

Available from 12pm – 5pm

THE IMPOSSIBLE EDITION

The Impossible Edition Afternoon Tea £28

With Prosecco Extra Dry, Fantinel NV £35

A selection of homemade finger sandwiches on artisan bread

Smoked salmon and cream cheese on sour cherry bread

Rare roast beef with horseradish mayonnaise and baby watercress on brioche

Organic lemon-roasted corn-fed chicken with truffle mayonnaise on potato and rosemary bread

Robata-grilled courgette with basil pesto on sourdough

Scones and preserves

Plain and apricot buttermilk scones

Cornish clotted cream

Our strawberry and vanilla preserve

Pâtisseries

Lemon and poppy seed opera cake

Pistachio and strawberry choux

Black Forest gâteau

Coconut mousse with ginger lime jelly, pressed pineapple and meringue

Champagne selection

	150ml	Bottle
Moët & Chandon Brut Impérial NV	14	68
Veuve Clicquot Yellow Label Brut NV		85
Moët & Chandon Rosé Impérial NV	18	88
Laurent-Perrier Cuvée Rosé NV		110

Sparkling wine

Prosecco Extra Dry, Fantinel NV	8.5	40
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Complemented with a choice of our specially selected teas.

CHAPTER FOUR
Beverage Selection

Champagne selection	150ml	Bottle	Red	175ml	Bottle
Brut			Veramonte (Carménère) Colchagua Valley, Chile 2016/17	7	26
Moët & Chandon Brut Impérial NV	14	68	Élevé (Pinot Noir) Roussillon, France 2017	7.5	28
Bollinger Special Cuvée Brut NV		80	Valdubón Roble (Tempranillo) Ribera del Duero, Spain 2016	8	32
Veuve Clicquot Yellow Label Brut NV		85	Max Reserva, Errázuriz (Cabernet Sauvignon) Aconcagua Valley, Chile 2015	8.5	34
Rosé			Barrel Selection, Bodegas Salentein (Malbec) Uco Valley, Mendoza, Argentina 2016	9.5	38
Moët & Chandon Rosé Impérial NV	18	88	Chianti Classico Riserva, Castello Vicchiomaggio, (Sangiovese) Tuscany, Italy 2014	10.5	44
Laurent-Perrier Cuvée Rosé Brut NV		110	Rosé		
Prestige Cuvée			Veramonte Rosé (Syrah) Casablanca, Chile 2017	7	26
Dom Pérignon Brut Vintage 2009		250	Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2017	9.5	38
Louis Roederer Cristal 2008		350	Beer selection		
Sparkling wine			Asahi Super		5
Prosecco Extra Dry, Fantinel NV	8.5	40	Modelo Especial		5
Wine selection	175ml	Bottle			
Also available in 125ml measures					
White					
Veramonte (Chardonnay) Casablanca Valley, Chile 2016	7	26			
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2015/16	7.5	28			
La Cala, Sella & Mosca (Vermentino) Sardinia, Italy 2017	8	32			
Te Kairanga (Riesling) Martinborough, New Zealand 2016	8.5	34			
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2017	9.5	38			
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2016	10.5	44			

CHAPTER FOUR
Beverage Selection

Spirit selection	50ml	Japanese whisky	50ml
Also available in 25ml measures			
Vodka			
Skyy	7.5	Suntory Chita	10.5
Ketel One	8	<i>Single grain</i>	
Ciroc	9.5	<i>Single malt</i>	
Belvedere	9.5	Yamazaki Distiller's Reserve	11
Grey Goose	10	Hakushu Distiller's Reserve	11.5
Chopin	10	Yamazaki 12 year	15
Gin			
Bombay Sapphire	7.5	<i>Blended</i>	
Tanqueray	8	Suntory Toki	9.5
Sipsmith	8.75	Nikka from the Barrel	12
Hendrick's	9.5	Hibiki Harmony	12
Roku	9.5	The Nikka 12 year old	16
Monkey 47	14	Scotch whisky	
Rum			
Havana 3 year	7.5	<i>Single malt</i>	
El Dorado 3 year	8	Glenfiddich 12 year	8.5
Appleton Estate	8	Glenmorangie 10 year	8.75
Havana 7 year	8.75	Glenlivet Founder's Reserve	9.5
El Dorado 12 year	10	Dalwhinnie 15 year	10
		Talisker 10 year	10.5
		Laphroaig 10 year	11
		Lagavulin 16 year	12
		<i>Blended</i>	
		Chivas Regal 12 year	7.5
		Johnnie Walker Black Label	8
		Johnnie Walker Gold Label	11
		Chivas Regal 18 year	12

CHAPTER FOUR
Beverage Selection

<i>Irish whisky</i>	50ml	<i>Cognac</i>	50ml
Jameson	9	Courvoisier 3 Star	8
Middleton Very Rare	30	Hennessy Fine de Cognac	8.75
<i>American whisky</i>		Rémy Martin XO	18
Jack Daniel's	8	Hennessy XO	20
Maker's Mark	8.5	<i>Liqueurs / Digestifs</i>	
Woodford Reserve	8.75	Disaronno Amaretto	6
Bulleit Rye	8.75	Baileys	6
<i>Tequila</i>		Tia Maria	6
<i>Blanco</i>		Sambuca	6
Ocho	7.5	Kahlúa	6
Tapatio	8		
<i>Reposado</i>			
Ocho	7.5		
Tapatio	8		
<i>Añejo</i>			
Tapatio	8		

CHAPTER FOUR
Beverage Selection

Soft drink selection

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3.25
Fresh apple juice	3.25
Fresh grapefruit juice	3.25
Cranberry juice	3.25
Tomato juice	3.25
Coke	3.25
Diet Coke	3.25
Fever-Tree lemonade	3.25
Fever-Tree tonic	3.25
Fever-Tree naturally light tonic	3.25
Fever-Tree aromatic tonic	3.25
Fever-Tree ginger ale	3.25

Loose leaf tea selection

English Breakfast	3.9
Jasmine	3.9
Earl Grey	3.9
Fresh mint and lemon	3.9
Green Sencha	3.9
Rosehip & Hibiscus	3.9

Coffee selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6

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