

# Richoux

## SET BRUNCH MENU

4 Courses for £44 per person

### STARTERS

#### CAESAR SALAD

Romaine & Baby Gem Lettuce, Caesar Dressing,  
Aged Parmesan, Sourdough Croutons (v)

(ADD CHICKEN (h): 2.95 SUPPLEMENT)

#### SALADE DE CHEVRE CHAUD

Baked Warm Goat Cheese, Candied Walnuts,  
Thyme & Honey Vinaigrette (v)

#### GOUGÈRES

Choux Pastry Puffs, Gruyere Cheese (v)

#### RICHOUX SMOKED SALMON

Smoked Salmon, Lemon, Sesame  
Bread Roll and Butter

#### BEETERAVES ROUGES ET JAUNES

Beetroots, Smoked Garlic, Lemon Dressing,  
Hazelnuts (ve, gf)

### UNLIMITED

#### TRUFFLE CROQUE MONSIEUR

Black Truffle Bechamel, Comte Cheese, Grated Truffle (v)

### MAIN COURSE

#### ST. EWE EGGS

Choose from:  
Eggs Royale, Benedict or Florentine

#### STEAK FRITES

Onglet Steak, Choice of Sauce, French Fries

(ADD 4.95 SUPPLEMENT)

#### PEA & MINT RIGATONI

Peas and Mint Sauce, Lemon Ricotta  
and Parmesan (v)

#### RICHOUX CHEESEBURGER

Beef Patty, Emmental Cheese, Tomato, Pickled  
Shallots, Green Chilli, Mayonnaise, Fries

\*VEGAN VERSION AVAILABLE

#### COD À LA PROVENCALE

Tomatoes, Garlic, Olives, Herbs de Provence

(ADD 4.95 SUPPLEMENT)

### DESSERTS

#### CHOCOLATE MOUSSE

Hazelnut Praline, Arbequina Olive Oil

#### CRÈME AU CITRON

Raspberry Coulis, Crystallised White Chocolate



**ALLERGENS NOTICE:** If you have a food allergy or special dietary requirements, please inform a member of staff or scan the QR code for more information.

v VEGETARIAN   ve VEGAN   h HALAL  
RICHOUX SIGNATURE DISH   gf GLUTEN FREE

1909  
*Richoux*

