



# LA GRANDE FÊTE

A WEEK OF CELEBRATING ALL THINGS FRENCH

Monday 1st – Saturday 6th September



MONDAY 1ST SEPTEMBER – CLASSIC FRANÇAISES DUO  
7:30 – 9:30PM

TUESDAY 2ND SEPTEMBER – TRADITIONAL FRENCH MIME ARTIST  
7PM ONWARDS

THURSDAY 4TH SEPTEMBER – GYPSY JAZZ TRIO  
7:30 – 9:30PM

No ticket required. Please call us on 020 8741 8386 or visit our website to book a table.



## LA GRANDE FÊTE - FRENCH WEEK MENU

*Monday 1st – Saturday 6th September*

### *Apéritif*

FRENCH 75, Sapling gin, Coates & Seely English sparkling wine, lemon juice

### *Starters*

ARTICHOKE & EMMENTAL TART, onion marmalade, mixed leaf salad  
ESCARGOT DE BOURGOGNE, parsley & garlic butter, toasted baguette

### *Paired with*

SAUVIGNON DE TOURAINE, LES PETITS FAITEAUX, LOIRE, France 2023

### *Mains*

CONFIT CREEDY CARVER DUCK LEG, potato sarladaises, green beans, prune & cognac jus  
BOUILLABAISSE, mussels, prawns, gurnard, cod, samphire, saffron potatoes and rouille  
STEAK AU POIVRE, fillet of steak, green beans, bacon, fries

### *Paired with*

PICPOUL DE PINET, LA SERRE, VILLA NORIA, France 2023  
BORDEAUX, CHÂTEAU LA TESSONNIERE, MEDOC, France 2019

### *Puddings*

APPLE & ALMOND TART, Calvados cream  
SELECTION OF FRENCH CHEESES, Roquefort, Comté, Reblochon, artisan crackers,  
apple, walnuts

### *To Finish*

SAUTERNES, Romer du Hatoy, France 2016 A selection from Harris Vintners  
*(please ask the team for a full list)*

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.  
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask  
a member of the team for more information.