

MONDAY 16<sup>th</sup> APRIL 2018

48 GREEK STREET,  
SOHO LONDON W1D 4EF  
TEL 020 7439 7474  
lescargot.co.uk

ON THIS DAY!  
\* 1939 \*  
POP SINGER  
DUSTY SPRINGFIELD  
WAS BORN IN LONDON



STARTERS

- Pea & asparagus soup £7
- Smoked salmon £10
- Lobster bisque £9
- Pomegranate & avocado salad\* (v) £9
- French asparagus salad £9
- Chicken liver parfait £9
- Heritage beetroot & goat's cheese (v) £7
- Steak Tartare £14
- Crispy duck salad £10
- Heritage tomatoes, anchovies & capers £7

SANDWICHES & SNACKS

- Cocktail sausages £4
- Mushroom arancini £4
- Croque Monsieur £7
- Croque Madame £8
- Classic club sandwich £9

\* FRENCH ASPARAGUS WITH HOLLANDAISE SAUCE £14=

PAIN A BEURRE £2.50=  
OLIVES £3=

L'ESCARGOT

- 6 x Snails £16
- 12 x Snails £30
- Flambé with Ricard £3

L'Escargot was the first restaurant in the UK to serve snails and famously used to farm them in the basement! Our garlic and parsley sauce is legendary.

MENU PRIX FIXE

- 2 courses £19.50
- 3 courses £22.50
- Available 12 noon - 7 pm

- Chicken liver parfait
- Heritage beetroot & goat's cheese (v)
- \* Pea, asparagus & truffle risotto (v)
- Fish goujons & frites
- Confit of duck with chilli & ginger
- \* Tarte au citron
- Selection of ice creams & sorbets

MAINS

- Tarte flambée £10
- Alsacienne, wild mushroom or goat's cheese & red pepper
- Fish goujons & frites £17
- Roast stonebass with brown shrimps & capers £24
- Grilled fillets of lemon sole with anchovy butter £21
- Tiger prawns with chilli and garlic £24
- Pea, asparagus & truffle risotto (v) £18
- Toulouse sausages and pommes purée £16
- Confit of duck with pak choi, chilli & ginger £19
- Coq au vin £18
- Minute steak, frites & Béarnaise £19

PLATS DU JOUR

\* SEARED SCALLOPS,  
JULIENNE OF VEGETABLES  
& ALSACE BACON £19=

\* CASSOULET  
AU CONFIT DE CANARD  
£19=

\* BEEF BOURGUIGNON £21=

VEGETABLES

- Minted peas £3
- Spinach £6
- Leaf salad £4
- Glazed carrots £3
- Savoy cabbage £3
- Pommes Frites £4
- Truffled pommes purée £5
- New potatoes £4
- Pommes Dauphinoise £6

DESSERTS

- Tarte au citron £8
- Fondant au chocolat £8
- Grand Marnier soufflé £12 (25 minutes)
- Salted caramel profiteroles £8
- Crème brûlée £8
- Selection of ice creams & sorbets £8
- Cheese from Maître Androuët £14

COCKTAILS

(All £9.50)

- Cucumbertini  
Hendrick's gin, cucumber juice, St Germain, peach liqueur, lime juice
- Hot Lips  
Red chilli pepper infused Patrón tequila, triple sec, maple syrup, fresh lime
- Passion fruit Caipirinha  
Sagatiba cachaca, soft brown sugar, fresh lime
- Viva la Violette  
Lillet blanc, rosé wine, crème de violette
- Lychee Martini  
Stolichnaya vodka, lychee liqueur, plum bitters
- "Oh La La"  
Tanqueray gin, Sipsmith sloe gin, lemon, egg white
- "Kan's Rum Sour"  
Bacardi rum, banana liqueur, egg white

COCKTAIL DU JOUR! 'SOHO BRAMBLE' £9.50=  
GIN, LEMON, CHAMBERS, SUGAR

SLOW + SURE

Follow us  
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ALL PRICES INCLUDE VAT. A DISCRETIONARY 14.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.  
\*ITEMS CONTAINING NUTS, PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN ADVICE IF REQUIRED.

We're Dog friendly!