

WEDNESDAY 10th JANUARY 2018

ON THIS DAY!
1956

ELVIS RECORDED
'HEARTBREAK HOTEL'



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



STARTERS

- French onion soup £7
- Heritage beetroot & goat's cheese (v) £7
- Smoked salmon rillettes £9
- Lobster & avocado salad £19
- Lobster bisque £9
- Chicken liver parfait £7
- Steak tartare £12
- Spicy crab salad £14
- Foie gras terrine, Sauternes jelly £16
- Avocado, pomegranate, endive & pinenuts salad* (v) £9

SALAD OF VEGETABLES 'A LA GRECQUE' £9

L'ESCARGOT

- 6 x Snails £15
- 12 x Snails £28
- Flambé with Ricard £2

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.

MAINS

- Fish goujons & frites £16
- Grilled lobster, garlic butter 1/2 £19 Whole £38
- Jerusalem artichoke & truffle risotto (v) £18
- Roast stonebass with kale, brown shrimps & capers £24
- Toulouse sausages and pommes purée £16
- Cassoulet au confit de canard £19
- L'Escargot Burger de Luxe £16
- Beef Bourguignon £18
- Grilled halibut with anchovy butter £29
- Tournedos Rossini - Beef fillet with foie gras & truffle £38
- Châteaubriand (for 2) frites and béarnaise £59



BAR SNACKS

- PAIN & BEURRE £2.50
- Cocktail sausages £4
- Mushroom arancini £4
- Croque Monsieur £6
- Croque Madame £8
- OLIVES £3

MENU PRIX FIXE

2 courses £15.50 3 courses £19.50
Available 12 noon - 7 pm

- Chicken liver parfait
- Heritage beetroot & goat's cheese (v)
- *
- Jerusalem artichoke risotto (v)
- Fish goujons & frites
- Toulouse sausages & pommes purée
- *
- Pear & almond tart*
- Selection of ice creams & sorbets



PLATS DU JOUR

- * POACHED SEA TROUT, JULIENNE OF VEGETABLES & CHIVE BEURRE BLANC £19
- * PORK FILLET & CHEEK WITH BRAISED ENDIVE, KALE & FONDANT POTATO £19

VEGETABLES

- Minted peas £4
- Curly Kale £4
- Spinach £5
- Leaf salad £4
- Glazed carrots £4
- Pommes Frites £4
- Truffled pommes purée £5
- New potatoes £4
- Pommes Dauphinoise £5
- Buttered savoy cabbage £4



DESSERTS

- Pear & almond tart* £7
- Grand Marnier soufflé £12 (25 minutes)
- Salt caramel profiteroles with chocolate sauce £8
- Crème brûlée £8
- Selection of ice creams & sorbets £7
- Cheese from Maître Androuët £12

COCKTAILS

(All £9.50)

- "Cucumbertini"
Hendrick's gin, cucumber juice, St Germain, peach liqueur, lime juice
- "Martini de Vendange"
G'Vine Floraison gin, crème de figue, red wine vinegar & aromatic bitters
- 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! ★ HOT TODDY ★ £9.50



(WHISKY, HONEY, CLOVES, CINNAMON, LEMON & NUTMEG)

SLOW + SURE



Follow us @lescargotsoho

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!