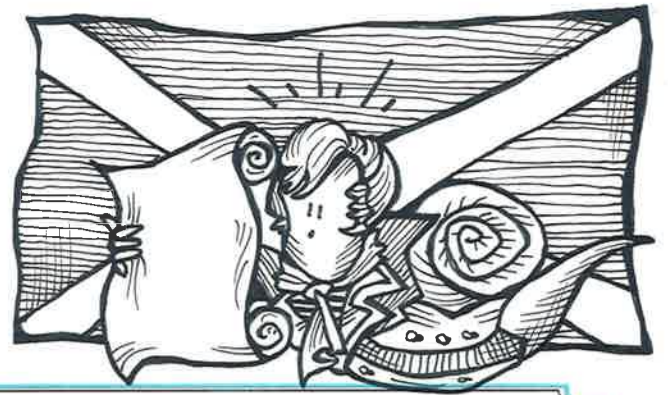


FRIDAY 12th JANUARY 2018

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

☺ SUPPER AT THE SNAIL! ☺
JOIN US ON THURSDAY 25th JANUARY

★ BURNS NIGHT ★
FOR MORE DETAILS CHECK OUR WEBSITE
OR CONTACT info@lescargot.co.uk



STARTERS

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

BAR SNACKS

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

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.

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

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

PLATS DU JOUR

- * PISSALADIÈRE £9⁼
* RED PULLET, GORIZO,
SAFFRON POTATOES
& SAUCE AMÉRICAINE
£23⁼

VEGETABLES

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



DESSERTS



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

* GIBSON MARTINI *
(GIN, DRY VERMOUTH) £9.50⁼



SLOW + SURE

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.



Follow us @lescargotsoho



We're Dog friendly!