



LUNCH MENU

FROM THE RAW BAR

OYSTERS

per 3 — 95, per 6 — 180, per 9 — 270, per 12 — 350

please refer to blackboard for premium selections

SEAFOOD & CRUSTACEA

LOBSTER MAYONNAISE <i>half fresh Boston lobster</i>	195	DRESSED CRAB <i>with gazpacho dressing</i>	92
TIGER PRAWN COCKTAIL	115	SMOKED SALMON <i>homemade gravlax, pickled herring, potato salad</i>	106
CEVICHE SALMON <i>lime, chilli, coriander</i>	98	MARINATED OCTOPUS <i>provençal vegetables & saffron vinaigrette</i>	88
SWORDFISH CARPACCIO <i>chilli, lime, herb salad</i>	106	WHOLE BROWN CRAB	298
SIX SEA WHELKS	88		

OSCIETRE CAVIAR

served with crème fraîche & Melba toast 30g/50g 980/1500

PLATEAUX de FRUITS de MER

FOR TWO 195 per person
WITH LOBSTER 390 per person

EGGS, PASTA & VEGETARIAN

LOBSTER RISOTTO	140/195
TRUFFLE & WILD MUSHROOM TAGLIATELLE	115/165
LOBSTER BENEDICT	190
SPAGHETTI CARBONARA	95/145
SCRAMBLED EGGS <i>with smoked salmon & caviar</i>	88
EGGS BENEDICT / FLORENTINE	84
EGGS ROYALE	98
OMELETTE <i>choice of bacon, ham, cheese, spring onions, herbs, peppers</i>	85

SANDWICHES

<i>served with pommes frites</i>	
PRESS ROOM BURGER <i>choose one: fried onions, bacon, cheddar, fried egg</i>	89
ROQUEFORT & BACON BURGER	95
LOBSTER & AVOCADO	115
CROQUE MONSIEUR/MADAME	75
STEAK ENTRECÔTE	95

SIDES

POMMES FRITES	37
POMME PURÉE	37
SAUTÉED WILD MUSHROOMS	45
SAUTÉED SPINACH	45
GARLIC CHEESE BREAD	45
PREMIUM OLIVES	55
MIXED GREEN SALAD	35

SOUPS & STARTERS

WILD MUSHROOM SOUP <i>black truffle cream</i>	66
ONION SOUP GRATINÉE	70
ASPARAGUS <i>with poached egg hollandaise</i>	92
SALT COD & SALMON FISHCAKES <i>with caper mayonnaise</i>	88
AIR DRIED BEEF <i>rocket, parmesan, truffle oil</i>	95
STEAK TARTARE <i>traditional garnishes</i>	98/155
CARAMELISED RED ONION & GOAT CHEESE TART	85
SEARED RED MULLET NIÇOISE	92
ESCARGOTS <i>with garlic, parsley, parmesan, butter</i>	89

SALADS

CAESAR SALAD <i>shaved parmesan with chargrilled organic chicken</i>	72
FRISÉE AUX LARDONS <i>with smoked bacon, croutons, poached egg</i>	69
BABY SPINACH & STILTON <i>with vine tomatoes & red wine vinaigrette</i>	72
PAN SEARED FOIE GRAS <i>truffle salad, apples & prunes</i>	159
WHOLE GLOBE ARTICHOKE <i>truffle vinaigrette</i>	128

MAINS

RED WINE BRAISED OX TAIL <i>pomme purée & glazed carrots</i>	198
SPRING CHICKEN <i>rosemary, chilli, garlic, roast tomatoes, wild leaf salad</i>	208
GRILLED SEA BASS <i>ratatouille provençal</i>	205
SKATE WING <i>pan fried, brown butter, capers</i>	210
TIGER PRAWNS <i>garlic, butter, citrus fruit salad</i>	248
SALMON FILLET <i>poached new potatoes, asparagus, cucumbers, soft herb dressing</i>	216
PRIME STEAK FRITES <i>grilled, dry-aged, U.S. prime sirloin, béarnaise sauce</i>	299
HANGER STEAK FRITES <i>red wine, shallot confit</i>	248
MOULES MARINIÈRES FRITES	188
ROAST PIGEON <i>sweet potatoes, peas, broad beans & tarragon jus</i>	225
WHOLE ROAST FISH OF THE DAY <i>shaved fennel & herb salad (20 mins)</i>	See server



FOR TWO

BOUILLABAISSE <i>sea bass, red mullet, mussels, clams, croutons, rouille, gruyère</i>	456
CHÂTEAUBRIAND <i>grilled, dry aged, U.S. prime tenderloin, béarnaise or pepper sauce</i>	750
POT ROAST CORN-FED CHICKEN <i>with black truffle jus</i>	490

MENU AT 132

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PLEASE REFER
TO BLACKBOARD
OR SEE SERVER

DESSERTS

LEMON TART <i>basil sorbet</i>	68
COUPE CARAMEL <i>spiced autumn fruits, butterscotch ice cream, caramel sauce</i>	78
BAKED CHOCOLATE <i>raspberries, chocolate tuile</i>	78
CRÈME BRÛLÉE <i>pistachio biscuit</i>	65
CRÊPES SUZETTE <i>vanilla ice cream</i>	75
PEAR TARTE TATIN <i>(for two)</i>	138
APRICOT STREUSEL <i>vanilla anglaise</i>	68
BLACK FOREST <i>chocolate mousse, cherries, mascarpone cream</i>	75

THE PRESS ROOM WEEKEND BRUNCH Saturday & Sunday 10AM-6PM

Private Dining available at Classified The Cheese Room and Classified Mozzarella Bar