

# Laurent Grill & Sushi

## AT CAFÉ ROYAL

### Appetizers

<b>Jerusalem Artichoke Velouté</b> Black truffle, parmesan, sourdough	<b>£10</b>
<b>Soy-Wasabi Ahi Tuna Tartare</b> Smashed avocado, crispy shallots	<b>£14</b>
<b>Sussex Heritage Baby Carrots</b> Goats curd, spiced dukka	<b>£12</b>
<b>Grilled Octopus</b> Ratte potatoes, lemon aioli, 'nduja, marinated olives	<b>£15</b>
<b>Grilled South Downs Lamb Salad</b> London honey & coriander tomato chutney, marinated feta, baby herbs	<b>£14</b>
<b>Quinoa Salad</b> Kale, almonds, avocado, broccoli and pomegranate	<b>£18</b>

### Sandwiches

<b>Club Sandwich</b> Chicken, bacon, egg, tomato and lettuce served with fries	<b>£20</b>	<b>Burrata and Avocado Toast</b> Toasted ciabatta bread with avocado, broad beans, burrata, cherry tomatoes and olive oil	<b>£16</b>
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### Mains

<b>Native British Cod Fillet</b> Citrus beurre blanc, roasted salsify, spinach, brioche crumb	<b>£24</b>
<b>Grilled Salmon</b> Crushed new potato, sautéed rainbow chard, citrus nage and basil oil	<b>£26</b>
<b>English Green Pea and Asparagus Risotto</b> Pea and parsley purée, asparagus, broad beans, green peas, Parmesan	<b>£18</b>
<b>Caesar Salad</b> Crispy brick pastry, baby gem lettuce, Parmigiano Reggiano, avocado, quail egg, truffle dressing	<b>£18</b>
<b>With Cotswold chicken breast</b>	<b>£22</b>
<b>With grilled tiger prawns</b>	<b>£27</b>

**Food Allergens and Intolerances:** If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.

All prices are inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

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### From the Grill

<b>Aberdeen Angus</b> Ribeye 380gr	<b>£36</b>
<b>Surrey Angus</b> Fillet 220gr	<b>£38</b>
<b>Wagyu Beef Short Rib</b> Pickled jalapeño chimichurri, fresh horseradish	<b>£42</b>
<b>Grilled Poussin "Diablo"</b> Vinegar, cherry peppers, tarragon	<b>£26</b>
<b>LT Burger</b> Brioche bun, pickled jalapeños, tobacco onion, BBQ sauce, bacon, Montgomery Cheddar, chips	<b>£22</b>

#### Sauces | Choice of one sauce

<b>Café Royal Bearnaise</b>
<b>7 Peppercorn-Armagnac</b>
<b>Chimichurri</b>
<b>Red Wine and Shallots</b>

#### Sides

<b>Purple broccoli, miso, toasted almonds</b>	<b>£5</b>
<b>Salt &amp; vinegar chips</b>	<b>£5</b>
<b>Super green spinach</b>	<b>£5</b>
<b>Hen of the Wood mushrooms, garlic and parsley</b>	<b>£5</b>

## About Laurent

Having already made a name for himself in the USA, Executive Chef Laurent Tourondel makes his return to the London dining scene and Café Royal where he himself honed his cookery skills in the initial stages of his career. What followed is a chef's success story rarely seen: Following positions in the kitchens of London's famed Gentleman's club Boodles, Bruno Tison's Restaurant Beau Geste in Manhattan, Jacques Maximin's at Restaurant Ledoyen in France, the Intercontinental in Moscow and the three-star Michelin Relais & Chateau Troisgros, Laurent later spent time travelling through South America, Asia and Africa to further develop his own cooking voice. Now based in New York City, Laurent is at the helm of 14 restaurants around the world including L'Amico and Brasserie Ruhlmann in New York, LT Steak & Seafood in Miami and more exciting restaurants in Hong Kong, Kazakhstan and now London with his first restaurant in Europe, Laurent at Café Royal.

**Executive Chef:** Laurent Tourondel

**Head Chef:** David Cutcliffe

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# CAKES & BUBBLES

ALBERT  
ADRIÀ



DAVID GIL  
Spain's Best Chocolate  
Pastry Chef 2015



ALBERT ADRIÀ  
World's Best  
Pastry Chef 2015

## Desserts

<b>The "Cheese Cake"</b>	<b>£12</b>
For the adventurous: A new concept of the cheesecake, with Baron Bigod cheese, hazelnut and white chocolate	
<b>Cakes &amp; Bubbles Chocolate Cork</b> , 2 units	<b>£10</b>
<b>Warm Chocolate Cake</b>	<b>£8</b>
With hazelnut and vanilla ice cream (vegan option available)	
<b>Baklava Pistachio Pillows</b> , 2 units	<b>£10</b>
<b>With Moroccan tea</b>	<b>£18</b>
<b>Golden Egg Flan</b>	<b>£5</b>
<b>Mango Sorbet with Crispy Strawberry</b>	<b>£5</b>
<b>London Honey &amp; Lemon Tart</b>	<b>£10</b>
Yuzu crème fraîche ice cream	
<b>Selection of British Cheeses</b>	<b>£12</b>
Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), Rye crisps, warm hazelnuts in honey, gooseberry jam, drunken fig, mendiants	

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# CAKES & BUBBLES

ALBERT  
ADRIÀ

Sweet Afternoon Bubbles Menu  
with a glass of Sophie Baron Brut

£32 pp

£42 pp

## First

Cakes & Bubbles Chocolate Cork, 1 unit

Baklava pistachio pillows, 2 units

Golden Egg Flan

The Lightest Carrot Cake

## Second

Mango Lollipop Sorbet with Crispy Strawberry

## Third

The Cheese Cake with Baron Bigod Cheese,  
Hazelnut and White Chocolate



Set Menu for Two

## DRINKS

<b>Hot Chocolate</b>	<b>£8</b>
<b>Mango &amp; orange juice</b>	<b>£8</b>
<b>Pistachio agua fresca</b>	<b>£9</b>
<b>ABC Juice: apple, beetroot, carrot</b>	<b>£9</b>

# THE QUEEN OF AFTERNOON TEAS

## Amuse Bouche

**Pork ballotine truffle and pistachio**

## Selection of Tea Sandwiches

**Cheshire cheese and asparagus tart**

**Cucumber and rose pepper cream cheese**

**Smoked salmon and dill, wild fennel crème fraîche**

**Curried chicken and golden sultanas**

**Roast beef, albert sauce**

## Scones

**Traditional raisin and plain scones**

**Clotted cream**

**Strawberry jam**

## Delicacies

**Chocolate choux bun, salted caramel cream**

**Raspberry Victoria sponge**

**Vanilla and apricot blancmange**

**Rose, raspberry and lychee tart**

**The Queen of Afternoon Teas**

**£55**

**with a glass of N.V Veuve Clicquot, Brut**

**£65**

**with a glass of N.V Veuve Clicquot, Rose**

**£70**

**Available Monday - Friday 13:00 - 16:00**

**Served in Oscar Wilde Lounge Saturday and Sunday 12:00 - 15:00**