

# COQ D'ARGENT

## Wimbledon men final menu 2017

5 Courses £60.00

### Glass of Bellini cocktail

*Amuse bouche*

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*Tartare de boeuf –*

*Beef tartare, celeriac and green apple remoulade, Avruga caviar, quail's egg*

*Saumon fumée*

*London oak smoked salmon, condiments, Melba toast*

*Fromage de chèvre*

*Poitou goats' cheese parcel, pepper piperade, honey and basil dressing*

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*Faux-filet*

*Roasted dry aged sirloin, Yorkshire pudding, roasted vegetables, red wine sauce*

*Loup de mer*

*Seared sea bass fillet, artichoke, fennel and saffron barigoule*

*Risotto*

*Summer black truffles and wild mushroom risotto, smoked celeriac purée, parmesan crisp*

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*Sorbet*

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*Fondant au chocolat*

*Warm dark chocolate fondant, pistachio ice cream*

*La fraise*

*Strawberry Eton mess, mint meringue, sorbet, pate de fruits, Chantilly*

*Crème brûlée*

*Lemon grass crème brûlée, lime sablé*

The menu does not list all the ingredients, please bring any specific dietary requirements to our attention

A discretionary service charge of 12.5% will be added to our bill

20% VAT included