# Hélène Darroze at The Connaught

# Sample À La Carte Menu

The menu is available every day of the week for both lunch and dinner.

### Caviar

"Kristal" Kaviari – Amur River langoustine, oyster, runner bean (supplement £75)

# Bonito

Saint-Jean-de-Luz – France tomato, pimento del piquillo, basil, "gazpacho consommé"

### Crab Cornwall

brown and spider crabs, pomelo, lampong pepper, "txangurro"

### **Foie Gras**

Andignac – Landes "Piel de sapo" melon, sancho pepper, koji rice, sake

Сер

Scotland fresh walnut, snail, Lardo di Colonnata, "persillade emulsion"

### Lobster

Phil Trebillcock – Cornwall Tandoori spices, carrot, citrus, coriander (supplement £39)

#### Cod

Stella Maris – Cornwall potato, caper, dashi vinegar

### Turbot

The Ajax – Cornwall clams, cocobean, girolle, seaweed, "vin jaune d'Arbois sauce"

# Veal

Dorset cauliflower, hazelnut, chasselas grape, "vadouvan emulsion"

### Grouse

Denbighshire – Wales beetroot, wild blueberry, Mexican molé

### A5 Wagyu beef

Gunma prefecture - Japan celeriac, beer, honey (supplement £115)

# Grapefruit

Ruby – Florida pistachio, greek yogurt

# Fig

Sollies – Var fennel, "vacherin"

## **Signature Baba**

Armagnac Darroze chestnut, Granny Smith apple (supplement £18)

#### Chocolate

Araguani – Venezula plum, tarragon

# Matured fine seasonal cheeses

(supplement £22)

# The choice of 5 products £120

Classic wine pairing £90 or Premium wine pairing (by CORAVIN) £195 75ml per glass The choice of 7 products £160 Classic wine pairing £130 or Premium wine pairing (by CORAVIN) £265 75ml per glass

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.