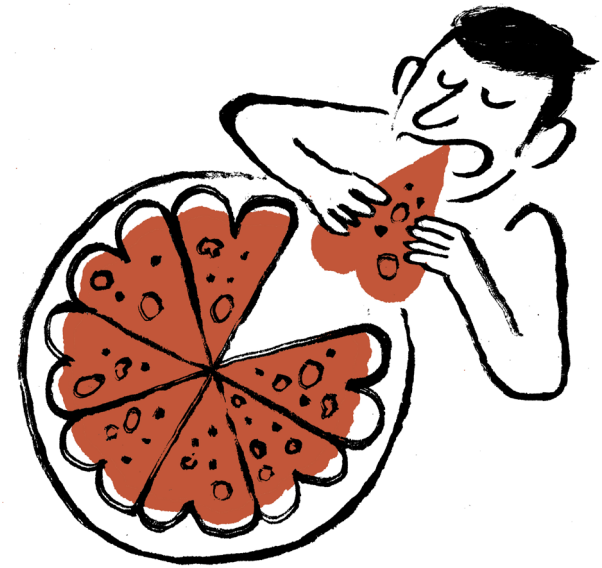


JEAN -  
GEORGES



JEAN-GEORGES AT THE CONNAUGHT  
AVAILABLE FOR TAKEAWAY

Daily 4.30pm - 9pm

0207 314 3535

Collection from the terrace outside Jean-Georges at The Connaught  
or via Supper app for delivery.

Credit card payment on collection only.

AT THE  
CONNAUGHT

## Starters

Burrata & Stone Fruit Salad 20.13  
*Fresh Wasabi, Shiso, Lime*

Summer Corn Soup 12.25  
*Chilli, Lime, Basil*

## Salads

*add Chicken* 7  
*add Salmon* 10.50  
*add Shrimp* 13.13

Kale Salad 16.63  
*Spicy Lime Vinaigrette, Avocado*  
*Chilli, Pine Nuts*

Heirloom Tomato Salad 16.63  
*Shaved Red Onion, Basil*  
*Sherry Vinaigrette*

Warm Shrimp 23.63  
*Tender Lettuce*  
*Avocado, Tomato*  
*Champagne Vinegar Dressing*

## Pasta, Pizza and Grains

Cavatelli & Chanterelles 22.75  
*Corn, Pepper Emulsion*

Black Truffle Pizza 31.50  
*Fontina Cheese*

Tomato & Mozzarella Pizza 13.13  
*Basil, Chilli Flakes*

Summer Squash Pizza 21.88  
*Tunworth & Mozzarella Cheese*  
*Sicilian Chilli Oil*

Warm Wild Grains 22.75  
*Wheat Berries, Quinoa, Wild Rice*  
*Jalapeño Salsa, Tomatoes*  
*Avocado*

## Fish

Cod & Chips 23.63  
*Gribiche Sauce*

Line Caught Sea Bass 42  
*Crusted with Nuts & Seeds*  
*Sweet & Sour Jus*

Corn Nut Crusted Salmon 31.50  
*Lime-Corn Broth, Ancho Chilli Oil*

## Meat

Grilled Lamb Chops 28  
*Tender Summer Beans*  
*Spicy BBQ Sauce*

Truffle Cheeseburger 25.38  
*Somerset Brie*  
*Black Truffle Mayonnaise*  
*Yuzu Pickles*

Roast Organic Chicken 25.38  
*Confit Lemon Potatoes*  
*Serrano Chilli*

## Simply Prepared

H. Forman's Salmon 26.25

Cornish Dover Sole 38.50

Wagyu Beef Fillet 52.50

28 Day Grassfed Ribeye for Two 73.50

Cornish Lamb Chops 28

## Sides

Chips 4.38

Mashed Potatoes 5.25

Roasted Cauliflower 10.50/  
*Grain Mustard Sauce, Herbs* 17.50

Summer Beans 6.13  
*Olive Oil, Sea Salt, Basil*

Sautéed Corn 6.13  
*Jalapeños, Lime*  
*Spring Onion*

## Desserts

7.88

Vanilla Millefeuille

Dark Chocolate Brownie  
*Milk Chocolate Cream*

Raspberry Cheesecake

**Executive Chef:** Anshu Anghotra

**Pastry Chef:** Nicolas Rouzaud