



LE PONT DE LA TOUR

Evening Standard Menu

Three Course 40.00
With a glass of Chandon

Lunch Monday – Saturday: 12pm – 3pm
Dinner Monday – Thursday & Sunday: 5.30pm – 6.30pm

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13,5% discretionary service charge will be added to your bill. Prices include VAT.



LE PONT DE LA TOUR

Starters

Courgette vg

chilled courgette and lemon thyme velouté, almonds, dried tomatoes, crème fraîche

Tomate v

salad of cows heart tomato and feta, sumac, marjoram, orange and tarragon vinaigrette

Terrine

terrine of chicken, Morteau sausage and rabbit, sourdough toast, sauce gribiche

Main Courses

Maquereau

barbequed mackerel, parsley crumb, herb salad, dill emulsion

Gnocchi v

parsley gnocchi, bergamot gel, chestnut mushrooms, sea vegetable salad

Poulet rôti

lemon and thyme roast chicken, smoked ham, grelot onions, broad beans, pea and summer truffle velouté

Side Orders

Pommes frites 6.00 | Green salad 5.00 | Fine green beans 7.00

Heirloom tomato salad 5.00 | Jersey Royals 7.00

Desserts

Caramel

crème caramel, raisins secs

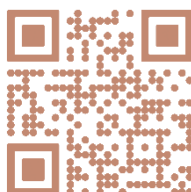
Chocolat

chocolate fondant, blood orange ice cream

Fromage

Fourme d' Ambert, fruits, crackers

Evening  Standard



CHANDON

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13,5% discretionary service charge will be added to your bill. Prices include VAT.