

## INFLUENCES FROM THE COAST

Our creations are inspired by a journey along the curves of the coastline between France and Italy, starting from the Côte d'Azur and going all the way down to Calabria.

The flavours and fragrances collected during our travels have been translated into creations playing with textures and interesting combinations.

Our concoctions are carefully prepared with wild and harvested ingredients to capture the essence of the Mediterranean.

## BUBBLES

FRANCE		12,5cl	75cl
Champagne - R de Ruinart	nv	17	95
Champagne - Blanc de Blancs - Mathieu Princet	nv	20	115
Champagne- Les 7 Crus - Agrapart	nv		120
Champagne- Grand Brut - Perrier-Jouet	nv		122
Champagne - Special Cuvée - Bollinger	nv		125
Champagne - Veuve Clicquot	nv		130
Champagne - Blanc de Blancs - Ruinart -	nv		135
Champagne - Rich - Veuve Clicquot	nv		155
Champagne - Grande Cuvée - Krug	nv		350
Champagne- Belle Epoque - Perrier-Jouet	2007		235
Champagne- 1er cru- Vertus - Larmandier-Bernier	2007		145
Champagne - Cristal - Louis Roederer	2007		450
Champagne - Dom Pérignon	2006	48	275
Champagne - Deutz	2006		150
Champagne - Grande Année - Bollinger	2005		290
Champagne- Grand Cru- Présidence - Legras	2004		125
Champagne- Vintage - Pol Roger	2004		195
Champagne- Gold label - Lanson	2002		140
Champagne - Dom Ruinart	2002		290
Champagne- Louise - Pommery	1999		225
Champagne - P2 - Dom Pérignon	1998		675
Champagne - Vintage - Krug	1998		475
Champagne - Salon	1995		2900
Champagne - RD - Bollinger	1976		1800

Prices are in £, inclusive of VAT.

## BUBBLES

	12,5cl	75cl
<b>FRANCE ROSÉ</b>		
Champagne rosé - Ayala	nv	110
Champagne rosé- Rosé Réserve - Charles Heidsieck	nv	115
Champagne rosé - Ruinart	nv 23	128
Champagne - rosé- Bollinger	nv	150
Champagne rosé - Laurent Perrier	nv	170
Champagne rosé- Première Cuvée- Bruno Paillard	nv	185
Champagne rosé- Extra Age - Lanson	nv	180
Champagne rosé - Krug	nv	600
Champagne rosé - Veuve Clicquot	2008	185
Champagne rosé - Dom Pérignon	2004	650
Champagne rosé - Dom Ruinart	2002	640
<b>ITALY</b>		
Prosecco di Valdobbiadene - Bisol	2014	70
Franciacorta - Cuvée brut - Cazzago San Martino	nv 15	78
<b>MAGNUM</b>		
Champagne - Laurent Perrier	nv	230
Champagne - Special Cuvée - Bollinger	nv	250
Champagne - Blanc de Blancs - Ruinart	nv	270
Champagne rosé- Bollinger	nv	300
Champagne rosé- Première Cuvée- Bruno Paillard	nv	370

A discretionary 12.5% service charge will be added to your bill.

## WHITE WINE

ITALY		17,5cl	75cl
Veneto- Pinot Grigio- Trefili	2016	12	45
Abruzzes- Trebbiano D'abruzzo - G.Masciarelli	2016	13	53

## FRANCE

Costières de Nîmes - Château Mourgues Grès	2016		45
Sancerre - Gérard Fiou	2015	19	75
Chablis 1 <sup>er</sup> Cru- Montmain - Gerard Tremblay	2015	21	88
Chassagne-Montrachet- La Canière - Patrick Miolane	2014	28	115

## FRANCE ROSÉ

Cotes de Provence- Enzo - Hermitage Saint-Martin	2015	14	59
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## RED WINE

### ITALY

Montepulciano d'Abruzzo- Cantina Sociale Frentana	2015		42
Chianti Podere Gamba - A A San Ferdinando	2014	19	75
Emilia-Romagna- Macchiona- La Stoppa	2007		85

### FRANCE

Cotes Du Rhone- Mathilde- Clos Saint-Michel	2014	12	47
Haut Medoc- Chateau Sénéjac	2012	20	80
Givry 1 <sup>er</sup> Cru Rouge "Champ Nalot"- Domaine Parize	2015	21	88
Saint-Julien- Sarget de Gruaud-Larose	2007	28	115

## BEER

Ichnusa		33cl	6
Peroni - Gran Riserva		33cl	7
Brewdog- Vagabond Gluten Free IPA		33cl	8

125 ml glass also available  
Prices are in £, inclusive of VAT.

## **WHITE WINE**

<b>ITALY</b>		75cl
IGT Vigneti Delle Dolomiti - Fontanasanta - Foradori	2013	98
Colli Orientali Del Friuli- Terre Alte- Livio Feluga	2014	160
<b>FRANCE</b>		
Alsace Riesling- Heissenberg- André Ostertag	2014	130
Puligny-Montrachet- Château De Puligny-Montrachet	2010	145
Condrieu- Les Terrasses du Palat- F. Villard	2012	155
Chassagne-Montrachet 1er Cru- Darviot-Perrin	2011	295
Corton Charlemagne - Bonneau du Martray	2010	370
Bâtard-Montrachet- Jean- Marc Boillot	2010	550

## **RED WINE**

<b>ITALY</b>		
Montepulciano d`Abruzzo - Marina Cvetic - Masciarelli	2011	115
Barolo- Ginestra Riserva - Paolo Conterno	2006	230
Bolgheri- Tenuta San Guido- Sassicaia	2005	640
Barbaresco Sori Tildin- Angelo Gaja	2008	840
<b>FRANCE</b>		
Nuits-Saint-Georges- Clos de la Marechale- Mugnier	2004	200
Hermitage- La Chapelle- P. Jaboulet Aîné	1997	300
Echezeaux- Dujac	2004	880
Pessac-Léognan- Château Haut-Brion	1999	1500
Pomerol- Pétrus	1988	3495

A discretionary 12.5% service charge will be added to your bill.

## **WILD HERBS AND FRAGRANT AIR**

Creations that capture the flavours and aromas of the Mediterranean coast from Provence to Tuscany.

**SAN REMO** 17  
Hepple gin, bergamot, Fino Sherry, basil and rosemary syrup

**GARDEN STATE** 17  
Plymouth, cloves, thyme liqueur, Amalfi lemon, basil, soda, geranium flower

**JACKSON'S SQUARE** 17  
Chivas 12y, walnuts, Martini rosso, Benedictine dom, Campari, camomile cordial, Peychaud's bitters

**BASILIANO** 17  
Havana Club 3y saffron, lime juice, basil sugar, aloe vera soda

**LEAVES OF JOY** 17  
Olmecca Altos, lime juice, green pepper, ginger, agave and chervil foam

**PORTOFINO AIR** 17  
Havana Club 3y, Cola elixir, lemon, soda, lime foam, Bergamot dust

**ENVY BELLINI** 17  
Prosecco, salted pistacchio and chicory syrup

Please ask your waiter for information on food allergens or any special dietary requirements.

## **SUN KISSED FRUITS AND HINTS OF EARTH**

Creations inspired by the native fruits of the coastal region between the Côte d'Azur and Calabria.

**ADDISON TREASURE** 17  
Zubrowka, Frangelico, Poire Williams, apple, baobab and lemon grass sorbet

**UVA** 17  
Prosecco, aged Grappa , fortified nectarine purée, rosemary grapefruit bitters

**HARVEST COCKTAIL** 17  
Pear eau-de-vie, Pommeau de Normandie, Amalfi lemon, smoked cinnamon

**PALME D'OR** 17  
Havana 7y, pineapple juice, Nocino, pear eau-de-vie, Galliano, saffron cordial

**FLAVOURS OF PARMA** 17  
Parmesan washed Buffalo Trace , Crème de Griottes chocolate, chocolate bitters

**IN BLOOM** 17  
Absolut, blood orange liqueur, elderberry juice, lemon juice, mandarin and orange bitters, charcoal powder

**AQUA DIVINA** 17  
Buffalo Trace, honeycomb, bergamot orange and lime, quince marmalade, salt, ginger and lavender soda

## **SALTY BREEZE AND COASTAL VIEWS**

Inspirational creations influenced by the salty mist and the views of the sea encountered along the journey.

**BRISE DE MER** 17  
Plymouth, Riesling and fig reduction, Limoncello, Maraschino liqueur, extra dry vermouth

**FRENCH TEA CUP** 17  
Plymouth, Earl Grey, rosé wine, cassis, lemon, lavender and thyme milk

**PROVENÇAL MARTINI** 17  
Beluga, smoked salmon, herbes de Provence consommé, Cocchi Americano, lemon spray

**MISTRAL** 17  
Olmeca Altos, Cortado Sherry, grapefruit bitters, Espelette pepper, marjoram, extra dry vermouth

**CRISTALLIN** 17  
Lepanto PX, Fino Sherry, chicory, pistachio, lime, espelette bitters

**BULGARI GRANITA** 17  
Absolut Elyx, Galliano Ristretto, coffee, Amalfi lemon, aphrodite bitters

**AYRAN ROUGE** 17  
Fair gin, Fair Goji liqueur, green tea, mint leaves, vanilla, Amalfi lemon, natural yogurt

Please ask your waiter for information on food allergens or any special dietary requirements.



## HOMAGE TO COUNT CAMILLO NEGRONI

While the exact origins of the drink are unknown, it is largely reported that the Negroni was invented at Caffè Casoni in Florence in 1919. Count Camillo Negroni created the eponym drink by asking the bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano, by replacing soda water with gin. These drinks offer an original take on a classic.

### BULGARI NEGRONI TRAY

The Negroni Tray offers an immersive experience, allowing guests to work with Il Bar's talented bar team to tailor the perfect serve.

Plymouth and a choice of one of our home made Vermouths

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<b>FRENCH NEGRONI</b>	17
Hennessy fine, Chartreuse VEP, Byrh, Dolin, anise bitter	
<b>FOSCO'S FRUITS</b>	17
Ferdinand's quince gin, Ferdinand's dry vermouth, peach and hop bitters	
<b>OAK NEGRONI (BARREL AGED)</b>	17
Squadron 303 vodka, Dubonnet rouge, Aperol	
<b>NEGRONI IN GOLD</b>	17
Plymouth, Kamm and Sons, Cocchi Vermouth di Torino	
<b>GASPARES TWIST</b>	17
Havana Club 7y, Campari, Barolo Chinato, fragrant air	

Prices are in £, inclusive of VAT.  
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## **RARE LIQUORS FROM GONE BY DAYS**

A selection of classic drinks prepared with the rarest vintage spirits dating back from the beginning of the century to the 1970s.

**SIDECAR** **220**

Ducasse Cognac 1908, Luxardo triplo secco 1950, fresh Amalfi lemon juice

**KING COLE** **75**

Parker's Heritage, Fernet Branca 1920, caster sugar

**APOTHECARY** **75**

Fernet Branca 1920, Martini Elixir China 1950, Branca menta Verde 1950

## **ALCOHOL FREE COCKTAILS**

Full of flavour and every bit as delicious as their alcoholic alter egos, these cocktails have been designed by our bar team with the same love and attention as the rest of the menu to deliver a fresh and lasting taste.

**LA CROISETTE** 9  
Coconut water, citrus, cream, strawberries and rooibos tea

**SEA VIEW** 9  
Green tea, yogurt, vanilla, mint, Amalfi lemon syrup

**FROSTED GRASS** 9  
Cranberry juice, apple juice, lime juice, baobab and lemongrass sorbet

## **ALCOHOL AND SUGAR FREE COCKTAILS**

For those seeking a pure and guilt-free cocktail experience or simply a healthy alternative.

**EXOTIC ENCLAVE** 9  
Agave extract, lime juice, coconut water, cucumber rolls and mint leaves

**NATURAL ATTRACTION** 9  
Aloe vera, mango juice, lemon juice and eucalyptus

**GREEN WITH ENVY** 9  
Avocado, spinach leaves, celery stick and parsley leaves

5cl

**VERMOUTH**

Byrrh / Aperol / Campari / Dolin Dry	9
Cocchi Vermouth Originale / Cocchi Americano	9
Carlo Alberto Extra Dry / Martini Rosso / Bianco	9
Cocchi Barolo Chinato / Pastis Ricard / Cynar	10
Antica Formula	12

**LIQUOR**

Absinthe Pernod / Pimm's N° 1 / Benedictine	9
Amaretto Disaronno / Galliano l'Authentico	10
Sipsmith, Slow Gin	10
Strega	10
Chartreuse Green / Chartreuse Yellow	10
Sambuca Colazingari	12
Patron XO Cafe	12
Liquore alle Erbe Berta	13
Jade Absinthe 1898	20
Jade Absinthe 1901	24
Chartreuse VEP	30

**LIMONCELLO**

Limoncello di Sorrento - Cassano	nv	8
Limoncello di Amalfi - Terra di Limoni	nv	8
Limoncello di Sorrento - Villa Massa	nv	9

**PORTO**

		10cl	50cl
Quinta do Vallado - Tawny	10 yrs	13	65
		10cl	75cl
Niepoort - l.b.v.	2009	8	60

Prices are in £, inclusive of VAT.

**VODKA**

Absolut Blue	11
Absolut Elyx	13
Beluga	17
Beluga Gold Line	38
Belvedere	12
Belvedere unfiltered	13
Chase	12
Grey Goose	12
Grey Goose VX	25
Kauffman	45
Ketel One	10
Koniks Tail	13
Poocki	12
Squadron 303	20
Stolichnaya- Elit	14
Tito's	14
U'Luvka	14
Wyborowa- Exquisite	13
Zubrowka	10

**GIN****ENGLAND**

Plymouth Distillery	11
Bombay Sapphire	12
Tanqueray	12
Beefeater - 24	12
Fifty Pounds	12
Sipsmith	12
Star of Bombay	13
Hepple	13
Half Hitch	13
Plymouth Distillery - Navy Strength	13
Tanqueray - N° Ten	14
Oxley	16
Beefeater - Crown Jewel	17

**GERMANY**

Monkey 47	13
Ferdinand's Saar Dry Gin Gold Cap	36

**SCOTLAND**

Hendrick's	12
The Botanist	11

**ITALY**

A La Madame	10
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**CALIFORNIA**

209 Gin - USA	13
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**COLOMBIA**

Dictador Colombian Aged	15
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**TEQUILA****BLANCO**

Olmecca Altos	11
Don Julio	12
Tapatio	10
Siete Leguas	14
Casamigos	16
Patron - Silver	14
Patron - Platinum	55

**REPOSADO**

Olmecca Altos	11
Tapatio	11
Patron	15
Siete Leguas	16
Casamigos	18

**ANEJO**

Tapatio	12
Patron	18
Patron Burdeos	125
Siete Leguas D`Antano	50
1800 - Coleccion	350
Don Julio - 1942	45

**EXTRA ANEJO**

Patron Piedra	70
Don Julio - Real	110

**MEZCAL**

Del Maguey - Pechuga	45
Del Maguey - Chichicapa	20
Quiquiriqui	12

**CACHACA**

Germana	2 yrs	10
Germana	10 yrs	16

A discretionary 12.5% service charge will be added to your bill.

**SCOTCH WHISKY** - Single malt**HIGHLAND**

Aultmore	12 yrs	15
Macallan - Sherry Cask	12 yrs	16
Macallan - Sherry Cask	18 yrs	40
Macallan - Reflexion		235
Macallan - Oscuro		265
Glenlivet	18 yrs	21
Glenfiddich	15 yrs	15
Glenmorangie	18 yrs	28
Glenmorangie - Signet		38
Glenmorangie - Malaga Wood	25 yrs	160
Glenglassaugh - 1975 PX Sherry Cask	40 yrs	175
Old Pulteney		16
Edradour	10 yrs	12
Dalmore	15 yrs	18
Dalmore	18 yrs	30
Dalmore - King Alexander		45
Dalmore - Constellation 1980 Cask 2140	31 yrs	750
Brora	30 yrs	110
Clynelish- 1982	27 yrs	30

**LOWLAND**

Auchentoshan - Three Wood		15
Rosebank- 1990	21 yrs	85



**SCOTCH WHISKY** - Single malt**SPEYSIDE**

Aberlour - A'bunadh		14
Aberlour	18 yrs	28
Balvenie - Double Wood	12 yrs	13
Mortlach	15 yrs	15
Craigellachie	13 yrs	16
Tomatin	30 yrs	60
Springbank	18 yrs	25
Balvenie	30 yrs	190

**ISLAND**

Bruichladdich Black Art 2 - 1989	21 yrs	125
Highland Park	18 yrs	30
Highland Park	30 yrs	190
Scapa	16 yrs	18
Talisker	25 yrs	50
Talisker	30 yrs	110

**ISLAY**

Laphroaig - QC		13
Lagavulin	16 yrs	16
Lagavulin - 200th Anniversary	25 yrs	350
Ardbeg Uigeadail		18
Caol Ila - Distiller Edition		20
Bowmore	17 yrs	25
Port Askaig	30 yrs	140
Port Ellen- 1978	29 yrs	410
White Bowmore- 1968	37 yrs	750

**SCOTCH WHISKY****BLENDED**

Chivas Regal	12 yrs	12
Chivas Regal	18 yrs	18
Chivas Regal	25 yrs	50
Chivas Regal - Ultis		50
Compass Box - Great Kings St.		12
Compass Box - Hedonism		25
Royal Salute	21 yrs	34
Johnnie Walker - Blue		40
Johnnie Walker - King George V		150

**IRISH WHISKY**

Powers Johns Lane		15
Red Breast	15 yrs	25
Bushmills	16 yrs	18
Jameson		12
Jameson	18 yrs	25

**JAPANESE WHISKY**

Hibiki Harmony		18
Suntory Hakushu	12 yrs	25
Suntory Yamazaki	12 yrs	23
Suntory Yamazaki	18 yrs	56
Suntory Yamazaki - Limited Edition 2016		107
Suntory Hibiki	17 yrs	30
Suntory Hibiki	21 yrs	145
Suntory Hibiki	30 yrs	620

**AMERICAN WHISKEY**

Jack Daniel's - Single Barrel		20
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**BOURBON**

Buffalo Trace		12
Corner Creek Reserve Bourbon		13
Eagle Rare 10 Year Old Single Barrel		14
Four Roses Small Batch - Limited Edition		26
Jefferson's Reserve Very Old		21
Noah's Mill		25
Parker's Heritage		55
William Heavenhill		150
Woodford Reserve		13
Woodford- Four Woods		39

**RYE**

Bulleit 95'		12
Rebel Yell Straight Rye		12
Rittenhouse - 100 proof		10
Sazerac Rye		14
Woodford Reserve Rye		14
Woodford Reserve Rye- Master Collection- New and Aged (2x2.5cl)		39

A discretionary 12.5% service charge will be added to your bill.

**RUM**

Botran		15
Bacardi	8 yrs	13
Bacardi - <b>Heritage</b>		15
Bacardi - Facundo Paraiso XA Rum		65
Banks		14
Chairman Reserve - Forgotten Cask		12
Diplomatico - Reserva		12
Diplomatico - Reserva Exclusiva		14
Diplomatico - Ambassador		65
El Dorado	12 yrs	12
English Harbour		12
Havana Club	3 yrs	11
Havana Club	7 yrs	12
Havana Club - Seleccion de Maestros		17
Havana Club - Maximo		300
Mount Gay	x.o.	14
Plantation	2000	14
Pussers	15 yrs	14
Pyrat - 1623		80
Ron Abuelo Centuria		38
Santa Teresa - 1796		16
Trois Rivières - Cuvée du Moulin		14
Trois Rivières - Single Cask		25
Wray and Nephew		13
Zacapa	23 yrs	18
Zacapa	x.o.	30
10 Cane		15

**CALVADOS****PAYS D'AUGE**

Château du Breuil	v.s.o.p.	14
Pierre Huet	1945	175
Domaine Dupont	1930	210

**COGNAC**

Hennessy - Fine de Cognac		12
Hennessy	x.o.	45
Hennessy - Paradis		150
Hennessy - Paradis Imperial		350
Hennessy - Richard		550
Camus - Dark and Intense		115
Courvoisier	x.o.	33
Ducasse	1908	250
Hine	1928	450
Martell - Cordon Bleu		34
Martell Silver Jubilee - Special Reserve		200
Remy Martin	x.o.	35
Remy Martin - Louis XIII		290
Remy Martin - Centenaire Cristal	x.o.	250

**ARMAGNAC**

Baron de Sigognac	20 yrs	20
Domaine de Bertruc	1984	35
Domaine de Lasgraves	1981	30
Château de Gaube	1970	65
Château de Gaube- Darroze	1962	70
Delord	1955	125
Castarède	1946	150

A discretionary 12.5% service charge will be added to your bill.

## **NON-ALCOHOLIC APERITIVO**

7

Experience the very classic Italian aperitivo with no alcohol.

Crodino

Bitter Bianco

Bitter Rosso

Cedrata

## **JUICES**

7

A choice of orange, grapefruit, apple, pineapple, cranberry, carrot and tomato

## **SOFT & SODAS**

6

Coca-Cola / Diet Coke

Fever-Tree: Tonic- Ginger Ale- Ginger Beer- Bitter Lemon- Soda

## **WATER**

### **STILL**

25cl 75cl

Acqua Panna

4 6

### **SPARKLING**

San Pellegrino

4 6

## **HOT BEVERAGES**

French Press, Espresso, Decaf Espresso, Macchiato	7
Double Espresso, Double Decaf Espresso, Cappuccino, Latte	7
Homemade Hot Chocolate from Alain Ducasse manufacture in Paris	8

## **TEA SELECTION** 7

### **BLACK TEAS**

Bulgari 1884 Royal English / Bulgari Earl Grey  
Darjeeling 1st Flush / Lapsang Souchong Imperial

### **LUXURY COLLECTION** 10

Hu Shan Yellow Buds / Emerald Green Gyokuro Precious Drew  
Diamond

### **GREEN TEAS**

Sencha Fukujyu  
Dragon Well / Lung Ching  
Jasmine Pearls / Green Tea with Citrus & Ginkgo

### **FLAVOURED TEAS**

Bulgari Caramel and Chocolate  
Bulgari Pear and Apple  
Orange Blossom Oolong

### **HERBAL TEAS - THEINE FREE**

Rooibos / Fruits of the Forest / Lime Leaf  
Egyptian Camomile / Peppermint Rubbed / Decaffeinated Ceylon

### **FRESH INFUSIONS - subject to availability** 7

Mint / Lemongrass / Thyme / Verbena

The cool glamour of Il Bar and its atmosphere of contemporary elegance is popular with visitors and Knightsbridge residents alike as a place for drinks and light food throughout the day. The bar menu is full of tempting bites to eat from some classics designed to share as 'Aperitif' with friends, to the more substantial plates ideal to pair with drinks for lunch or dinner. Delicious healthy dishes also play their part to deliver a menu to suit everyone's taste.




## BAR FOOD

Chicken Caesar salad	17
Romaine lettuce, chicken, crouton, Parmesan cheese and Caesar dressing	
Crab Caesar salad	20
Romaine lettuce, crab, crouton, Parmesan cheese and Caesar dressing	
\\XXX\\ Healthy salad	16
Organic quinoa, radish, avocado, tomato, cucumber and olives	
\\XXX\\ Cereals and roasted tofu	16
Kamut, chickpeas, lentils, bell pepper, roasted tofu and cress mix	
\\XXX\\ Candied beetroot salad	16
Mix of coloured beetroots, rocket, goat cheese, mint and sesame seeds	
Scottish smoked salmon	20
served with toasted country bread	
Steamed shrimp dumpling	11
Homemade yellow curry served with steamed rice	17
(add giant prawns or chicken breast for £16)	
Grilled or steamed sole, sautéed potatoes	48
Wagyu beef burger (cooked well done)	22
French fries, caramelised onions, Cheddar cheese, salad, homemade sauce	
New York steak	34
Served with French fries and peppered sauce	
Osetra caviar and blinis (50g)	170

\\XXX\\ Selection recommended by the team at Workshop, our resident gymnasium  
Available from 12pm to 10.30pm.  
Prices are in £, inclusive of VAT.

## **LITTLE BITES**

Homemade spiced mixed nuts	8
Fish fingers, sauce tartare	15
Selection of Italian cold cuts Parma ham, coppa, salame and bresaola	20
Cheese board Comté, Reblochon, Stilton and Sainte-Maure	12
 Crudités and dips Guacamole, hummus, sour cream with chive and paprika	17
Nicoise-style wellness wrap Chickpea wrap, tuna, artichoke, rocket, tomato, hard-boiled egg	16
Panini Halal truffle salami, halloumi and rocket pesto served with French Fries	17
Lobster roll Lobster, celeriac and green apple on brioche bread and served with French fries	22
Piadina Flatbread filled with bresaola, stracchino and rocket	16
Three slider cheeseburgers (cooked well done) and French fries Tomato, onion, pickles, cheese, salad, homemade sauce	18
Classic club sandwich and French fries White bread, chicken, bacon, tomato, egg, salad and mayonnaise	20
Four mini pizzas Margherita / anchovies and capers / olives / salame piccante	11

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Prices are in £, inclusive of VAT.

## DESSERTS

Tiramisù	10
Warm berry crumble	10
Cheesecake, raspberry jam, yogurt sorbet	12
Warm chocolate fondant and vanilla ice cream	12
Please allow 15 minutes	
Vanilla crème brûlée	10
Daily selection of ice cream and sorbets	8

## HOMEMADE PASTRIES

<b>Choco noisette</b>	7
Hazelnut sponge, dark chocolate cream, milk chocolate mousse	
<b>Rhubarb and whipped cream choux</b>	7
Rhubarb jam, choux pastry, vanilla whipped cream	
<b>Crispy gianduja and raspberries</b>	7
Gianduja, chocolate and raspberry cream	
<b>Strawberry, lemon and pistachio lingot</b>	7
Crispy white chocolate and almonds, strawberry confit, lemon mousse, pistachio sponge	
<b>Citrus cheesecake</b>	7
Shortbread, cheesecake and citrus marmalade	

### **Chocolates from 'Alain Ducasse Manufacture' in Paris 20**

A box of 12 traditionally hand-crafted chocolates  
enjoyable as a dessert or an afternoon treat

*Available also for take away,  
please ask a member of our team for assistance.*

Available from 12pm to 10.30pm.

Please ask your waiter for information on food allergens or  
any special dietary requirements.

A discretionary 12.5% service charge will be added to your bill.



**CIGAR SHOP  
&  
INDOOR SAMPLING ROOM**

Opening Hours

*Monday to Saturday*

*16:00 - 00:00*

*Sunday*

*16:00 - 23:00*

Winner of 'World's Best Cigar Lounge 2015' - Cigar Journal

The Bulgari Hotel, London, in association with Edward Sahakian (owner of Davidoff of London and one of the world's foremost cigar aficionado's) is proud to present a bespoke collection of current Cuban cigars, New World cigars and rare & vintage cigars (sourced exclusively from Edward's private humidor), which you can enjoy in the UK's first hotel with an indoor sampling room.

For reservations or further information please contact  
Cigar Shop Manager, Mike Choi  
via email [ilbar-london@bulgarihotels.co.uk](mailto:ilbar-london@bulgarihotels.co.uk) or on 020 7151 1101