

# BVLGARI

HOTEL LONDON

## THE LOUNGE

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Please ask our team for information on food allergens or any special dietary requirements.  
A discretionary 12.5% service charge will be added to your bill. Prices are in £, inclusive of VAT.

# BREAKFAST

## CONTINENTAL 26

Bakery basket with assorted traditional  
Yorkshire jams, honey and butter.

*Freshly baked croissant, pain au chocolat,  
raisin roll, seasonal fruit Danish and baguette.*

Organic plain or fruit yogurt.

Fresh juice, tea, coffee.

## EGGS

Eggs Benedict (ham) 18

Eggs Royale (smoked salmon) 18

Crushed Hass avocado 15   
on sourdough bread

Breakfast served from 08:00 until 12:00. A selection recommended by Workshop Gymnasium, our  
resident health and wellness experts, marked with a 'W'.

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## MAIN MENU

Soup of the day. 12

Scottish oak smoked salmon. 22

*Served with toasted country bread  
and Dorset sour cream.*

Superfood salad. 22 **W**

*Mung beans, alfalfa sprouts, cucumber,  
avocado, spring onions and pomegranate  
with calamansi dressing.*

Traditional Caesar salad. 18

*Crunchy romaine lettuce, croutons,  
parmesan and Caesar dressing.*

Add to your liking:

Free range chicken breast 16

Smoked salmon 10

Fillet of salmon 13

Main menu served from 12:00 until 22:00. A selection recommended by Workshop Gymnasium, our resident health and wellness experts, marked with a 'W'.

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## MAIN MENU

- Wagyu beef burger. 28  
*(cooked well done)*  
*Caramelised onions, cheddar cheese,*  
*iceberg lettuce, and Marie-Rose sauce.*  
*Served with French fries.*
- Club sandwich. 24  
*Chicken, maple-cured bacon, tomato, lettuce,*  
*hard-boiled egg and mayonnaise.*  
*Served on your choice of bread, with French fries.*
- Royal Club sandwich. 26  
*Scottish smoked salmon, hass avocado, tomato,*  
*lettuce, hard-boiled egg and mayonnaise.*  
*Served on your choice of bread, with French fries.*

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## MAIN MENU

Free range Suffolk chicken breast. 28

Lake District fillet steak, 220g. 46

Main courses are accompanied with  
roasted Portobello mushrooms  
and vine tomatoes.

Tagliolino with Umbrian black truffle 30

SIDE DISHES 7

French fries or sweet potato fries

White rice

Mixed leaf salad / spinach / green beans

Roasted or steamed seasonal vegetables

SAUCES 3

Peppercorn, rosemary, mushroom or lemon

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## DESSERTS

Cake of the week.	6
Seasonal fruit salad, raspberry sorbet.	12
Gianduiotto.	12
<i>Gianduja chocolate, straciatella gelato</i>	
Espresso budino.	12
<i>Salted caramel, chocolate biscotti, hazelnut gelato</i>	
Tiramisù	12
Ice cream and sorbets.	8
<i>Please ask for daily selections.</i>	

Main menu served from 12:00 until 22.00.

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## PASTICCERIA MIGNONS

A selection of mini Italian pastries to eat in or to take away.

*Choco noisette*  
*Lemon and pistachio cube*  
*Coda di aragosta*  
*Raspberry and mascarpone choux*

Selection of two	9
Selection of four	18
Selection of eight in a Bvlgari gift box	45



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# JUICES

## FRESH JUICES 7

Freshly squeezed orange juice.

Grapefruit, apple, pineapple, cranberry or tomato.

## COLD PRESS JUICES 10

Evergreen

*Apple, cucumber, celery, kale, spinach, lemon, ginger.*

Charged Up

*Carrot, orange, pineapple, lemon, lime, turmeric.*

Prime Number

*Carrot, pear, orange, pineapple, beetroot, lemon, ginger.*

Golden Ratio

*Apple, orange, turmeric, lemon*



# WORKSHOP HEALTH SHAKES



*Please allow 15 minutes  
for preparation.*

## ANTIOXIDANT 18

Paleo Greens, coconut water, mixed berries, mint, cinnamon.

*Rich in fruit and vegetables to provide a potent source of anti-oxidants to help boost the immune system.*

## SUNRISE 18

Vanilla Pea Protein, oats, cinnamon, flax seed, peanut butter and your choice of rice or almond milk.

*Rich in fruit and vegetables to provide a potent source of anti-oxidants to help boost the immune system.*

## MUSCLE UP 18

Chocolate Pea Protein, spinach, carnitine, cinnamon and your choice of rice or almond milk.

*Protein packed and rich in vitamins K, C and A to support muscle growth and recovery.*

*Carnitine is not recommended for those who are pregnant or breast feeding.*

*“First things first. Get the Champagne.”*

Winston Churchill

BRUT		125ml	750ml
R de Ruinart	nv	19	105
Ruinart Blanc de Blancs	nv	28	145
Dom Pérignon	2010	65	345
ROSÉ			
Ruinart	nv	28	145

## CHAMPAGNE BY THE BOTTLE

BRUT		750ml
R de Ruinart	nv	105
Perrier-Jouet, <i>Grand Brut</i>	nv	125
Bollinger, <i>Special Cuvée</i>	nv	145
Veuve Clicquot	nv	155
Krug, <i>Grande Cuvée</i>	nv	390
BLANC DE BLANCS		
Ruinart <i>Blanc de Blancs</i>	nv	145
ROSÉ		
Ruinart	nv	145
Laurent Perrier	nv	185
Krug	nv	635

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# CHAMPAGNE BY THE BOTTLE

## CHAMPAGNE - VINTAGE

BRUT		750ml
Dom Pérignon	2009	345
Dom Pérignon, <i>P2</i>	2009	675
Krug, <i>Vintage</i>	1998	575

## ROSÉ

Dom Pérignon	2005	645
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# WINE

WHITE WINE		175ml	750ml
Tre Fili Veneto - Italy <i>100% Pinot Grigio</i>	2017	12	48
Sancerre Blanc, G. Fiou Loire Valley - France <i>100% Sauvignon Blanc</i>	2017	16	76
Nicholeo Podernuovo Giovanni Bvlgari - Italy <i>Grechetto and Chardonnay</i>	2017	18	72
Chablis 1 <sup>er</sup> Cru, G. Tremblay Côte de Lechet - France <i>100% Chardonnay</i>	2017	21	84

# WINE

## ROSÉ WINE

Enzo – Hermitage St-Martin 2017	14	59
Provence - France		
<i>Cinsaut - Grenache - Mouvedre blend</i>		

## WINE

RED WINE		175ml	750ml
Frentano DOC	2017	12	48
Montepulciano d'Abruzzo - Italy <i>Montepulciano blend</i>			
Mathilde - Clos Saint-Michel	2015	13	52
Côtes Du Rhône - France <i>80% Grenache, 20% Syrah</i>			
Therra Podernuovo	2015	19	76
Giovanni Bvlgari - Italy <i>100% Sangiovese</i>			
Haut Médoc, Château Sénéjac	2013	20	80
Bordeaux - France <i>55% Cabernet Sauvignon, 33% Merlot, 7% Cabernet Franc, 5 % Petit Verdot</i>			
St-Emilion Grand Cru	2013		375ml 45
La Croix Chantecaille - France <i>80% Merlot, 20% Cabernet Franc</i>			

## PREMIUM WINE BY CORAVIN

### WHITE WINE

125ml

‘Cervara della Sala’	2017	35
Marchesi Antinori Tuscany – Italy, <i>100% Chardonnay</i>		
Puligny Montrachet 1er Cru	2015	40
‘Champ Gain’ Faiveley – France, <i>100% Chardonnay</i>		
Alteni di Brassica	2016	50
Gaja – Italy, <i>100% Sauvignon Blanc</i>		

### RED WINE

‘La combe aux Moines’	2014	35
Gevrey Chambertin 1er Cru Burgundy - France, <i>100% Pinot Noir</i>		
‘Dagromis’	2015	45
Gaja Barolo Piemonte – Italy, <i>100% Nebbiolo</i>		
‘Tignanello’	2016	60
Marchesi Antinori Tuscany – Italy, <i>80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc</i>		



## COCKTAILS

NEGRONI	18
<i>Bombay, Campari, Martini Rubino</i>	
OLD FASHIONED	18
<i>Woodford Reserve bourbon, Angostura bitter, brown sugar</i>	
CLASSIC MARTINI	18
<i>Belvedere Vodka or Bombay Gin Noilly Prat vermouth</i>	

# BAR

GIN	50ml
ENGLAND	
Bombay Sapphire	12
Tanqueray N° Ten	14
GERMANY	
Monkey 47	18
SCOTLAND	
Hendrick's	15
VODKA	50ml
Belvedere	12
Grey Goose	13
Beluga Gold Line	35

## BAR

TEQUILA	50ml
BLANCO	
Patron Silver	14
REPOSADO	
Patron Reposado	15
ANEJO	
Don Julio, 1942	40
RUM	50ml
Bacardi Carta Blanca	12
Diplomatico Reserva	15
Zacapa, 23 yrs	18

## BAR

SCOTCH WHISKEY - SINGLE MALT	50ml
HIGHLAND	
Glenmorangie, The Original	13
ISLAY	
Lagavulin, 16yrs	18
SCOTCH WHISKEY - BLENDED	50ml
Chivas Regal, 18yrs	18
Johnnie Walker, Black	14
Johnnie Walker, Blue	45
JAPANESE WHISKY	50ml
Suntory Hibiki, Japanese Harmony	22
AMERICAN WHISKEY	50ml
TENNESSEE	
Jack Daniel's, Gentleman Jack	13
BOURBON	
Woodford Reserve	14

BAR



# Hennessy

Founded in 1765, the House of Hennessy originated in the vision of one man, Richard Hennessy.

An Irish officer in the service of the King of France, he foresaw the extraordinary commercial potential of Cognac eaux-de-vie on the international market, set up his own business and founded a dynasty.

Since 1800, Hennessy's Master Blenders have carefully passed their knowledge, methods and experiences from generation to generation, to benefit the future. Master Blender Renaud Fillioux de Gironde – the 8<sup>th</sup> generation of the Fillioux family – keeps the tradition alive today.

At Hennessy, the tasting committee meets in the morning each day to review every single eaux-de-vie, and to ensure the highest quality of every blend bottled.

	15ml	25ml	50ml
<b>Hennessy XO</b>	<b>15</b>	<b>22</b>	<b>38</b>

Originally created for the personal use of the Hennessy family and their friends, this is a blend of over 100 eaux-de-vie from the four finest crus and aged for a minimum of ten years.

Hennessy XO offers a complex palette of flavours, with rich and spicy aromas of dried fruits, dark chocolate, oak and black pepper.

For the perfect Hennessy experience we suggest to try it neat or on ice.

# BAR



15ml      25ml      50ml

## Hennessy Paradis      60      90      150

The name Hennessy gives to its cellars where the oldest and rarest eaux-de-vie mature, Paradis is a blend using the fruit of over 100 exceptional and rare eaux-de-vie.

As one of Hennessy's best kept secrets, Paradis has a soft and silky texture with great roundness, offering fragrant floral notes with burst of dried fruit, honey and spices. Paradis creates a moment of real indulgence.

## Hennessy Paradis Imperial      120      190      350

Over 10,000 eaux-de-vie are tasted each year by Hennessy, and only the finest and most exceptional ten from each year make it into this blend.

Paradis Imperial reveals a point of elegance, where power meets finesse, from an ultra-precise selection of eaux-de-vies picked by seven generations of the Fillioux family: delicate aromas of jasmine and orange blossom, with subtle hints of oak and spices.

## Hennessy Experience      15ml of each      180

An exceptional walk-through of the different expressions of Hennessy, to discover one by one the different aromatic notes of these incredible eaux-de-vies.

# BAR

BEER	330ml
Peroni Red	7
Brewdog Vagabond, Gluten Free IPA	8

## SOFT DRINKS & WATER

SOFT & SODA 200ml

Coco-Cola, Diet Coke, Coke Zero 6

Fever-Tree: tonic, ginger ale, ginger beer,  
bitter lemon, lemonade, soda 6

WATER 250ml      330ml      750ml

STILL

Acqua Panna 4                      7

SPARKLING

San Pellegrino 4                      7

Perrier (330ml) 5



## COFFEE

Espresso / decaf espresso	7
Americano	7
Macchiato	7
Flat white	7
Cappuccino	8
Latte	8

*Customise your coffee and print any picture from your phone onto your cappuccino or latte.  
Ask a team member for further information.*

# HOT CHOCOLATE

TONINO LAMBORGHINI

8

HOT CHOCOLATES

*These indulgent chocolate drinks are prepared to a traditional recipe, each with a unique and distinctive flavour.*



*Tonino Lamborghini*

ESPRESSO

Classic

*A traditional superior quality cocoa.*

Hazelnut

*Chocolate and hazelnut; a perfect match.*

Amaretto

*A bitter-sweet and delicate flavour.*

Mint

*Sweet chocolate balances with the warmth and freshness of mint.*

Orange and cinnamon

*A fragrant and fruity blend.*

Hot pepper

*A surprising and pleasing pairing – sweetness of chocolate with the piquancy of pepper.*

# TEA

## CANTON TEAS

### BLACK TEAS

7

#### Canton 1843

*Based on the first English Breakfast tea created from high grade Chinese tea. Smooth and refreshing with a clean, complex flavour and soft aftertaste.*

#### Earl Grey

*A light, bright, black tea blended with the highest-grade, cold-pressed Calabrian bergamot oil.*

#### English Breakfast Decaf

*The warm embrace of a glorious English Breakfast tea, without the caffeine kick.*

# TEA

## GREEN TEAS

7

### Dragon Well

*Tender leaves from wild-grown trees yield a complex, green tea with chestnut notes.*

### Jasmine Pearls

*Exotic aromatic floral notes enhance this mildest of green teas.*

### Moroccan Mind

*Vietnamese wild green tea, spearmint, peppermint and a hint of sweet liquorice root.*

## WHITE TEA

7

### Silver Needle

*Plump, soft, young silvery tea buds deliver a smooth, delicate infusion.*

# TEA

## HERBAL INFUSIONS

7

### Wild Rooibos

*Growing wild on the sun-kissed African plains, with notes of vanilla and sandalwood, it is naturally caffeine-free.*

### Chamomile

*Sweet and fragrant with a pleasing apple-like flavour.*

### Triple Mint

*Peppermint and spearmint blended with a third mint called lemon balm because it has a citrus hint.*

### Berry and Hibiscus

*An entirely natural infusion of juicy whole berries, tart hibiscus and sweet liquorice root.*

## NATURALLY-FLAVOURED TEAS

7

### Chocolate Noir

*A velvety black tea mixed with Peruvian cocoa nibs and Madagascan vanilla pod.*

### Lychee and Rose Noir

*Chinese black tea blended with pure extracts of lychee fruit and rose.*