

BVLGARI

HOTEL LONDON

SPRING & SUMMER MENU 2017

Having spent more than ten years under the tutelage of Alain Ducasse in London and Paris, Executive Chef Alexandre Nicolas is the natural choice to head-up the Private Events kitchen.

Originally from Brittany and son of a greengrocer, Alexandre's passion for food was developed during a childhood spent on the Rungis market. His career in cuisine saw him work in some of the finest establishments; the kitchens of Palais du Luxembourg (the home to the French Senate), the Lancaster Hotel and La Maison Blanche on Avenue Montaigne in Paris before joining Alain Ducasse Entreprise in March 2003.



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*Please select one starter, one main and one dessert to create a three-course menu for your lunch or dinner event.
Your dedicated events manager will be delighted to discuss further your dietary requirements as well as
arrange any bespoke menu for your special occasion:*

STARTER

Riviera-style caponata, Cornish leaves V £22

Duck salad, crispy fennel and pomegranate £24

Scottish smoked salmon, 'mimosa' garnish, sour cream £25

Marinated blue prawns, ginger and lime £26

Confit seasonal vegetables, goat cheese and spicy tomato sauce V £22

Fresh burrata cheese, melon, Parma ham and crostini £24

Delicate green pea soup, homemade ricotta gnocchi V £21

MAIN COURSE

FISH

Pan-seared sea bass, broad beans and girolles £41

Baked halibut, bouillabaisse jus £39

Roasted cod, romanesco and confit bell pepper £37

Hake with lemon and thyme, new potatoes, herbs and olives £35

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MEAT

Corn-fed chicken breast, slowly cooked sweet bell pepper and tomato £35

Rabbit porchetta, sautéed wild mushrooms £33

Roasted rack of lamb, herb crust, artichoke and rocket £38

Peppered beef fillet, confit potatoes and red wine sauce £42

VEGETARIAN

Green asparagus risotto, matured parmesan cheese V £35

Parmegiana-style aubergine and courgette V £32

Spinach and ricotta ravioli, tomato and pine nuts V £30

CHEESE AND DESSERT

Our selection of cheese served with crackers £19

Strawberry and yogurt vacherin £21

Tiramisù £19

Pistachio and raspberry macaroon £21

Limoncello baba, Chantilly £19

Gianduja mousse and caramel ice cream £21

Almond tart £21

served with tea, coffee and shortbread

V vegetarian dish

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.
Kindly note that dishes will change according to season.
Please ask your waiter for information on food allergens or any special dietary requirements.