

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order.

## Snacks & bites

<p><b>Warm laminated milk bread</b> blond miso butter &amp; borage honey (842kcal) 9</p>	<p><b>Kaluga caviar (30gr)</b> <i>or</i> <b>Vendace roe (30gr)</b> jackfruit waffles, crème fraîche &amp; beurre noisette (90kcal) 105/49</p>
<p><b>Chilled crudités</b> yuzu ranch dressing (409kcal) 11</p>	<p><b>Oyster</b> classic condiments (150kcal) 4.50</p>
<p><b>'Rockefeller' oyster</b> seaweed, sake &amp; aged cheese (230kcal) 5.50</p>	<p><b>'Swedish' oyster</b> kohlrabi broth, wasabi &amp; ikura (37kcal) 5</p>
<p><b>Grilled oyster</b> smoked butter sauce, herring caviar &amp; dirty seaweed oil (240kcal) 6</p>	

## STARTERS

<p><b>Stracciatella di Bufala</b> soy beans, broccolini, lime, ginger vinaigrette &amp; pine (467kcal)</p>	21
<p><b>Roasted Orkney scallop</b> carrot 'hot sauce' xo, fingerlime &amp; ikura (81kcal)</p>	21
<p><b>Cold-poached lobster</b> tomato, pink peppercorns, almond, lemon verbena &amp; vanilla (226 kcal)</p>	25
<p><b>Autumn Jerusalem artichoke</b> dill, shiso &amp; Roscoff onion (608kcal)</p>	18

## RAW STARTERS

<p><b>Sashimi of hiramasa</b> radishes, ume kosho &amp; fermented strawberry (399kcal)</p>	25
<p><b>Tartar of tuna &amp; red deer</b> vendace roe, wasabi cream, fermented plum &amp; warm ginger butter (149kcal)</p>	29
<p><b>Veal steak tartare</b> truffle aioli, celery, parmesan &amp; sencha tea (416kcal)</p>	24
<p><b>Scandinavian sashimi</b> salmon, lobster, hiramasa, scallop with pea ponzu, trout roe &amp; horseradish emulsion (329kcal)</p>	32

## FROM THE FIREPLACE

<p><b>Whole chicken (for two)</b> Kyoto miso beurre blanc &amp; burnt hay oil (1160kcal)</p>	78
<p><b>Ribeye</b> fermented-Kampot-pepper jus (629kcal)</p>	53
<p><b>Bone in ribeye steak &amp; smoked bone marrow with pine (for two)</b> tasty paste &amp; oxtail ponzu (1120kcal)</p>	165
<p><b>Lobster</b> coriander, curry &amp; brown-butter hollandaise (240 kcal)</p>	85
<p><b>Salmon</b> fingerlime, sea buckthorn kosho beurre blanc (625kcal)</p>	38
<p><b>Sweden vs Japan</b> Swedish ox tail, Japanese Wagyu, lemongrass jus &amp; Japanese mustard (482kcal)</p>	70
<p><b>Baby monkfish tail on the bone</b> sauce vin jaune, brown butter &amp; chives (584kcal)</p>	40
<p><b>Turbot 'Chef's signature'</b> butter sauce, anchovy, caviar &amp; dill (808kcal)</p>	59
<p><b>Cannon of lamb</b> truffle jus, yuzu &amp; saffron (419kcal)</p>	44

## Sides

<p><b>Deep-fried Hasselback potato with browned butter &amp; cream cheese</b> (201kcal)</p>	8
<p><b>Charred broccolini with eel sauce, mint &amp; Thai basil</b> (276kcal)</p>	9
<p><b>Sake braised mushrooms with macadamia nuts &amp; leek</b> (266kcal)</p>	10
<p><b>Cloudberry-&amp;orange-glazed carrots</b> (93kcal)</p>	9
<p><b>Lettuce cup with yuzunette &amp; crudités</b> (243kcal)</p>	7
<p><b>Bitter red salad with pumpkin 'hot sauce' &amp; shiso</b> (119kcal)</p>	8
<p><b>Butter-&amp;sake-braised greens with shallots</b> (131kcal)</p>	8
<p><b>Koshihikari rice with melted butter &amp; chives</b> (200kcal)</p>	7

Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. Calories declared are for guidance only, are based on the complete dish/drink as listed on the menu and are correct at the time of menu print. Adults need around 2,000 keals a day.

While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg. bones, shell, fruit stones etc – are removed from our products, small pieces may remain. A discretionary service charge of 12.5% will be added to your bill, all of which is paid to our restaurant and kitchen staff. A £1 Cover Charge will be applied per person. VAT is charged at the applicable rate.

## SALADS & VEGETABLES

<p><b>Studio Frantzén Caesar salad</b> guinea fowl, miso-togarashi, pine nuts &amp; pork belly 'kakuni' (1040kcal)</p>	36
<p><b>Roasted cauliflower &amp; truffle</b> hazelnuts, parmesan &amp; galangal vinaigrette (622kcal)</p>	32
<p><b>Salmon tataki 'furikake'</b> avocado, cabbage salad, spring-onion &amp; ponzu (530kcal)</p>	37

## EXPRESS LUNCH MENU

Served between 12-16.00 daily

<p><b>Fried tofu &amp; sticky beetroots salad</b> goat cheese, wasabi dressing &amp; walnuts (466kcal)</p>	23
<p><b>Grilled baby chicken</b> sesame, spring onions &amp; Japanese rice (635kcal)</p>	34
<p><b>Veal minute &amp; crispy shiso salad</b> fermented-Kampot-pepper jus, cep aioli, sake-braised maitake &amp; Sichuan pepper oil (448kcal)</p>	39
<p><b>The umami beef burger</b> truffle aioli, Emmenthal, umami glazed tomato, shiitake &amp; shoestring fries (371kcal)</p>	32
<p><b>Sirloin steak</b> whipped beef jus &amp; soy butter, oyster mushrooms, chives &amp; roasted Hasselback potato (678kcal)</p>	53

# STUDIO FRANTZÉN

RESTAURANT | BAR | ROOFTOP