

Richoux

SET BRUNCH MENU

4 Courses for £44 per person

STARTERS

CAESAR SALAD

Romaine & Baby Gem Lettuce, Caesar Dressing,
Aged Parmesan, Sourdough Croutons (v)

(ADD CHICKEN (h): 2.95 SUPPLEMENT)

SALADE DE CHEVRE CHAUD

Baked Warm Goat Cheese, Candied Walnuts,
Thyme & Honey Vinaigrette (v)

GOUGÈRES

Choux Pastry Puffs, Gruyere Cheese (v)

RICHOUX SMOKED SALMON

Smoked Salmon, Lemon, Sesame
Bread Roll and Butter

BEETERAVES ROUGES ET JAUNES

Beetroots, Smoked Garlic, Lemon Dressing,
Hazelnuts (ve, gf)

UNLIMITED

TRUFFLE CROQUE MONSIEUR

Black Truffle Bechamel, Comte Cheese, Grated Truffle (v)

MAIN COURSE

ST. EWE EGGS

Choose from:
Eggs Royale, Benedict or Florentine

STEAK FRITES

Onglet Steak, Choice of Sauce, French Fries

(ADD 4.95 SUPPLEMENT)

PEA & MINT RIGATONI

Peas and Mint Sauce, Lemon Ricotta
and Parmesan (v)

RICHOUX CHEESEBURGER

Beef Patty, Emmental Cheese, Tomato, Pickled
Shallots, Green Chilli, Mayonnaise, Fries

*VEGAN VERSION AVAILABLE

COD À LA PROVENCALE

Tomatoes, Garlic, Olives, Herbs de Provence

(ADD 4.95 SUPPLEMENT)

DESSERTS

CHOCOLATE MOUSSE

Hazelnut Praline, Arbequina Olive Oil

CRÈME AU CITRON

Raspberry Coulis, Crystallised White Chocolate



ALLERGENS NOTICE: If you have a food allergy or special dietary requirements, please inform a member of staff or scan the QR code for more information.

v VEGETARIAN ve VEGAN h HALAL

 RICHOUX SIGNATURE DISH gf GLUTEN FREE

A DISCRETIONARY CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL

1909
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