

# Desserts

18-month Aged Comté & grapes **11**

## PETITE FOLIE

Strawberry & almond tartelette, yoghurt sorbet **13**

Chocolate mi-cuit & pistachio ice-cream **12**

Crunchy hazelnut FOLIE **13**

Ice cream & sorbet **5 per scoop**

Petits fours **3 for 4**

## One More FOLIE?

**Golden "Carré"** **16**

*Hennessy VS, Plum Saké, Benedictine, grapefruit*

**Espresso Martini** **16**

*Ketel One vodka, Mr Black coffee liqueur, espresso*

**Matcha Martini** **16**

*Hennessy VS, matcha, almond, chocolate*

2013 **Sauternes** Lieutenant de Sigalas **12**

2019 **Muscat Beaume de Venise** Bernardinis **13**

# FOLIE

Spring 2022

## Starters

The first tomatoes & basil / burratina	<b>11 / 18</b>
Green asparagus, vinaigrette & egg mimosa	<b>12</b>
Octopus carpaccio, Roquito peppers & vièrge	<b>16</b>
Tuna tartare, avocado & lime	<b>19</b>
Vitello tonnato	<b>19</b>
Sturia Oscietra Caviar, blinis & garnish 30g / 50g	<b>95/160</b>
Niçoise salad	<b>16</b>
Add confit tuna / anchovies	<b>6 / 4</b>
Folie's Caesar salad, tomato, basil & soft boiled egg	<b>14</b>
Add corn-fed chicken breast	<b>11</b>

Head Chef Tomasz Michalski

A discretionary service charge of 13.5% will be added to your bill

# Mains

Hand rolled casarecce arrabbiata	<b>18</b>
Asparagus & morels risotto	<b>25</b>
Seared cod, peas, broadbeans & olive oil	<b>29</b>
Linguine alle vongole	<b>33</b>
Catch of the day on the bone, capers & parsley	<b>MP</b>
Chicken paillard, lemon & capers	<b>23</b>
28 days sirloin on the bone, Béarnaise or peppercorn	<b>35</b>
Veal Parmigiana	<b>39</b>
Confit lamb shoulder for 2 or 3 to share	<b>42 P.P.</b>
Côte de bœuf béarnaise or peppercorn sauce	<b>47 P.P.</b>

# Sides

Broccoli & garlic / Mesclun salad	<b>7</b>
Baby potatoes / Chips	<b>7</b>

Before ordering, please let us know if you have a food allergy or intolerance

# FOLIE

## Épicerie

Roast spiced nuts	4
Nocellara olives	5
Chickpea panisses, “Marseille Apéritif”	7
Crudités, tapenade & anchoïade	14
Prosciutto di San Daniele	13
Truffle croque-monsieur	16
Sourdough, FOLIE focaccia & Biancolilla olive oil	7
Sturia Oscietra Caviar, blinis & garnish 30g / 50g	95/160

## Cocktails

<b>FOLIE “very dry” Martini</b>	15/17
<i>Tanqueray 10 gin or Le Philtre organic vodka, twist</i>	
<b>Dirty Folie Martini X Muse Vodka</b>	21
<i>X Muse Vodka, olive brine, Dolin dry vermouth</i>	
<b>BB’s Bellini</b>	16
<i>White peaches, raspberries, lemon, Della Vite Prosecco</i>	
<b>Victoire</b>	16
<i>Del Maguey Vida mezcal, pear, ginger, lime peach</i>	
<b>Sonia D.</b>	16
<i>Don Julio Reposado tequila, Chartreuse, lemon &amp; grapefruit</i>	
<b>Sassy Gin &amp; Pear</b>	16
<i>Tanqueray 10, Sassy Poire, lemon juice, rosemary</i>	
<b>Beesou Spritz</b>	16
<i>Beesou bitter honey apéritif, Della Vite Prosecco, grapefruit</i>	
<b>Jane B.</b>	16
<i>Ketel One vodka, grapes, pineapple, lime, Roots Mastiha</i>	