



Épicerie

Roast nuts	4
Nocellara olives	5
Chickpea panisses, “Marseille Apéritif”	7
Sourdough, FOLIE focaccia & Biancolilla olive oil	7
Pissaladière	9
Prosciutto di San Daniele	13
Crudités, tapenade & anchoïade	14
Truffle croque-monsieur	16

Cocktails

FOLIE “very dry” Martini	15/17
<i>Tanqueray 10 gin or Le Philtre organic vodka, twist</i>	
Special Frieze Month – Alberta Whittle	16
<i>X Muse Vodka, triple sec, apple juice, ginger beer</i>	
BB’s Bellini	16
<i>White peaches, raspberries, lemon, Della Vite Prosecco</i>	
Victoire	16
<i>Del Maguey Vida mezcal, pear, ginger, lime peach</i>	
Sonia D.	16
<i>Don Julio Reposado tequila, Chartreuse, lemon & grapefruit</i>	
Sassy Gin & Pear	16
<i>Tanqueray 10, Sassy Poire, lemon juice, rosemary</i>	



November 2022

Starters

Heritage beetroots, hummus & Gremolata	9
Aubergine caviar, caponata & pine nuts / burratina	12 / 18
Beef fillet tartare, quail egg yolk	17
Tuna tartare, avocado & lime caviar	19
Burratina & Sturia Oscietra Caviar 5g / 10g	25 / 40
Sturia Oscietra Caviar, blinis & garnish 30g / 50g	95 / 160
Folie's Caesar salad, tomato, basil & soft-boiled egg	14
Add corn-fed chicken breast	11

Head Chef Tomasz Michalski

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

Mains

Hand rolled casarecce pomodoro / all'arrabbiata	18
Jerusalem artichoke fregola Sarda risotto	22
Ratatouille-stuffed courgette, lemon & olive oil	25
Grilled Yellowfin tuna & Niçoise salad	28
Seared monkfish & Bouillabaisse sauce	31
Linguine alle vongole	33
Catch of the day on the bone, capers & parsley	MP
Chicken paillard, lemon & capers	23
Beef daube raviolo, parsnips & chives	28
Confit duck leg, plum chutney & pomme purée	30
Galician blond rib eye steak, Béarnaise or peppercorn	43
Confit lamb shoulder for 2 or 3 to share	42 P.P.
28 days T-Bone steak, Béarnaise or peppercorn [for 2]	50 P.P.

Sides

Mesclun salad	6
Baby potatoes / Chips	6
Ratatouille / Broccoli & chili	6

A discretionary service charge of 15% will be added to your bill

Cheese & Puddings

24-month Comté, St Marcelin & Brie de Meaux
Quince chutney & grapes

12

PETITE FOLIE

Berries Eton mess, figs & plum sorbet

10

Passion fruit & pineapple gâteau

11

Chocolate and raspberry tart

13

Paris-Brest

13

Cake of the day

6 per slice

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

2013 **Sauternes** Lieutenant de Sigalas

12

2019 **Muscat Beaume de Venise** Bernardinis

13