

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

Cocktails

FOLIE “very dry” Martini	15/17
<i>Tanqueray 10 gin or Le Philtre organic vodka, twist</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>	
Beesou Spritz	16
<i>Beesou bitter honey apéritif, Della Vite Prosecco, grapefruit</i>	
Jane B.	16
<i>Ketel One vodka, grapes, pineapple, lime, Roots Mastiha</i>	



Spring 2022

Starters

The first tomatoes & basil / burratina	11 / 18
Green asparagus, vinaigrette & egg mimosa	12
Spring vegetables & courgette flowers	13
Grilled octopus, avocado & harissa	16
Tuna tartare, radishes & black truffle	19
Vitello tonnato	19
Niçoise salad	16
Add confit tuna / anchovies	6 / 4

Head Chef Tomasz Michalski

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

Mains

Rigatoni all'arrabbiata	18
Wild garlic & asparagus risotto	23
Scottish salmon, cauliflower & beurre blanc / caviar	29 /39
Seard cod, peas, broadbeans & olive oil	29
Hand dived Scottish scallops, celeriac & grenobloise	37
Lobster linguine, slightly spicy	49
Catch of the day on the bone, capers & parsley	MP
Chicken paillard, lemon & capers sauce	23
28 days sirloin on the bone, Béarnaise or peppercorn	35
Veal Parmigiana	39
Lamb cutlets & caponata	43
Confit lamb shoulder for 2 or 3 to share	42 P.P.
Côte de bœuf, béarnaise or peppercorn sauce	47 P.P.

Sides

Broccoli & garlic / Spinach	7
Baby potatoes / Chips	7
Mesclun salad	7

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

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**