

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

FOLIE “very dry” Martini	15/17
<i>Tanqueray 10 gin or Le Philtre organic vodka, twist</i>	
Dirty Folie Martini X Muse Vodka	21
<i>X Muse Vodka, olive brine, Dolin dry vermouth</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>	

FOLIE

Summer 2022

Starters

Heirloom tomatoes & basil / burratina	11 / 18
Baby leeks, vinaigrette & pangrattato	12
Chargrilled octopus, olives, fennel & chili	16
Tuna tartare, avocado & lime caviar	19
Beef fillet tartare/Australian black truffle	17/32
Burratina & Sturia Oscietra Caviar 5g / 10g	25 / 40
Sturia Oscietra Caviar, blinis & garnish 30g / 50g	95 / 160
Niçoise salad	16
Add confit tuna / anchovies	6 / 4
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	17 / 18
Ratatouille-stuffed courgette, lemon & olive oil	18
Australian winter truffle risotto	39
Seared cod, peas, girolles & olive oil	29
Linguine alle vongole	33
Catch of the day on the bone, capers & parsley	MP
Chicken paillard, lemon & capers	23
28 days sirloin on the bone, Béarnaise or peppercorn	35
Veal Parmigiana	39
Confit lamb shoulder for 2 or 3 to share	42 P.P.
Côte de bœuf béarnaise or peppercorn sauce	47 P.P.
Add 5g of Australian winter truffle to any dish	25

Sides

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

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

Desserts

18-month Aged Comté & grapes **11**

PETITE FOLIE

Berries Eton mess & peach sorbet **10**

Strawberry & fresh almond tart, yoghurt sorbet **13**

Chocolate mi-cuit & pistachio ice-cream **13**

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

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

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