



## Épicerie

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

## Cocktails

|   |       |
|---|-------|
| <b>FOLIE “very dry” Martini</b>                                       | 15/17 |
| <i>Tanqueray 10 gin or Le Philtre organic vodka, twist</i>            |       |
| <b>Like A Boomerang</b>   | 16    |
| <i>Bullet Bourbon, kombucha, honey, lemon &amp; ginger</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>               |       |



January 2023

## Starters

|   |                 |
|---|-----------------|
| Butternut squash, rocket & hazelnuts / Burratina      | <b>11 / 18</b>  |
| Beef fillet tartare, quail egg yolk                   | <b>17</b>       |
| Yellowtail sashimi, radish & Black Truffle            | <b>21</b>       |
| Burratina & Sturia Oscietra Caviar 5g / 10g           | <b>25 / 40</b>  |
| Sturia Oscietra Caviar, blinis & garnish 30g / 50g    | <b>95 / 160</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

Before ordering, please let us know if you have a food allergy or intolerance  
A discretionary service charge of 15% will be added to your bill

# Mains

|  |                |
|--|----------------|
| Hand rolled casarecce pomodoro / all'arrabbiata      | <b>18</b>      |
| Aubergine parmigiana                                 | <b>25</b>      |
| Winter black truffle risotto                         | <b>36</b>      |
| Scottish salmon, carrots, chicory & herb hollandaise | <b>28</b>      |
| Seared monkfish & Bouillabaisse sauce                | <b>31</b>      |
| Catch of the day on the bone, capers & parsley       | <b>MP</b>      |
| Chicken paillard, lemon & capers                     | <b>23</b>      |
| Beef daube raviolo, parsnips & chives                | <b>28</b>      |
| Confit duck leg, plum chutney & pomme purée          | <b>30</b>      |
| Confit lamb shoulder for 2 or 3 to share             | <b>42 P.P.</b> |
| 32 days rib eye steak, Béarnaise or peppercorn       | <b>43</b>      |

# Sides

|                                    |          |
|------------------------------------|----------|
| Mesclun salad / Broccoli & almonds | <b>6</b> |
| Baby potatoes / Chips              | <b>6</b> |
| Sautéed spinach                    | <b>7</b> |

# Cheese & Puddings

24-month Comté, St Marcelin & Brie de Meaux

Quince chutney & grapes

12

## PETITE FOLIE

Chocolate fondant & miso ice cream

12

Apple tarte Tatin & crème fraîche

13

Paris-Brest

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