

# FOLIE

## Épicerie

Roast spiced nuts	4
Nocellara olives	4
Chickpea panisses, “Marseille Apéritif”	6
Crudités, tapenade & anchoïade	11
Italian charcuterie	14
Truffle croque-monsieur	14
Sourdough, FOLIE focaccia & Biancolilla olive oil	7

## Cocktails

<b>FOLIE “very dry” Martini</b>	14
<i>Tanqueray 10 gin or Ketel One vodka, twist</i>	
<b>BB’s Bellini</b>	15
<i>White peaches, raspberries, lemon, Della Vite Prosecco</i>	
<b>Victoire</b>	15
<i>Del Maguey Vida mezcal, pear, ginger, lime peach</i>	
<b>Sonia D.</b>	15
<i>Don Julio Reposado tequila, Chartreuse, lemon &amp; grapefruit</i>	
<b>Sassy Gin &amp; Pear</b>	15
<i>Tanqueray 10, Sassy Poire, lemon juice, rosemary</i>	
<b>Riviera Spritz</b>	15
<i>Ely Riviera mix, Domaine Montrose Prestige Rosé, tonic</i>	
<b>Jane B.</b>	15
<i>Ketel One vodka, grapes, pineapple, lime, Roots Mastiha</i>	

# FOLIE

July 2021

## Starters

Chilled Isle of White tomato soup	<b>12</b>
Burratina, aubergine caviar & caponatina	<b>16</b>
Duck foie gras, cherry chutney & sourdough	<b>19</b>
House-cured Scottish salmon, pickles & crème fraiche	<b>15</b>
Grilled octopus, Mediterranean salad	<b>16</b>
Bluefin tuna tartare, avocado & aioli	<b>19</b>

## Salads

Mesclun, Gorgonzola & walnuts	<b>12</b>
Add chicken / Speck	<b>5 / 4</b>
FOLIE Native lobster salad	<b>26 / 50</b>
Niçoise	<b>13</b>
Add confit tuna / Anchovies	<b>4 / 3</b>

A discretionary service charge of 12.5% will be added to your bill

# Mains

Rigatoni all'arrabbiata	<b>17</b>
Courgette, aubergine, & tomato rigatoni	<b>18</b>
Aubergine Parmigiana	<b>22</b>
Linguine alle vongole	<b>29</b>
Seared turbot, summer courgettes	<b>34</b>
Grilled tuna steak, marinated vegetables	<b>36</b>
Catch of the day on the bone, parsley & capers	<b>M.P.</b>
Chicken paillard, honey & mustard	<b>21</b>
Seared duck breast, girolles, peas & tomatoes	<b>29</b>
Veal chop & belly, pepper marmalade & little gem	<b>32</b>
28 days sirloin, béarnaise or peppercorn sauce	<b>36</b>
Confit lamb shoulder for 2 or 3 to share	<b>38 P.P.</b>
Côte de boeuf, béarnaise or peppercorn sauce	<b>39 P.P.</b>

# Sides

Ratatouille / Baby potatoes & basil salt	<b>6</b>
Mesclun salad / Chips	<b>6</b>
Spinach	<b>7</b>

Please let us know if you have any food allergy or intolerance before ordering

# Cheese & Desserts

18 month Aged Comté & grapes **10**

Saint-Félicien **11**

## PETITE FOLIE

Rhum baba, raspberry & vanilla Chantilly **10**

Strawberry Tropezienne tart **10**

Hazelnut & almond Paris-Brest **11**

Chocolate mi-cuit & pistachio ice cream **11**

Ice cream & sorbet **4 per scoop**

Petits fours **2 for 3**

# One More FOLIE?

**Golden “Carré”** **15**

*Hennessy VS, Plum Saké, Benedictine, grapefruit*

**Espresso Martini** **15**

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

**Matcha Martini** **15**

*Hennessy VS, matcha, almond, chocolate*

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

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