

FOLIE

Épicerie

Roast spiced nuts	4
Nocellara olives	4
Chickpea panisses, “Marseille Apéritif”	7
Crudités, tapenade & anchoïade	13
Italian charcuterie	14
Truffle croque-monsieur	15
Sourdough, FOLIE focaccia & Biancolilla olive oil	7

Cocktails

FOLIE “very dry” Martini	15
<i>Tanqueray 10 gin or Ketel One 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>	
Riviera Spritz	16
<i>Ely Riviera mix, Domaine Montrose Prestige Rosé, tonic</i>	
Jane B.	16
<i>Ketel One vodka, grapes, pineapple, lime, Roots Mastiha</i>	



Autumn 2021

Starters

Leeks vinaigrette & egg mimosa	13
Burratina, beetroot & gremolata	16
Hand-cut beef tartare	16
Duck foie gras, apple & onion chutney, sourdough	19
Grilled octopus, avocado & harissa	16
Tuna tartare, radishes & black truffle	19

Salads

Mesclun, Gorgonzola & walnuts	14
Add chicken / Speck	7 / 5
FOLIE Native lobster salad	26 / 50
Christophe's salad : pancetta, croutons & egg	18

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

Mains

Rigatoni all'arrabbiata	17
Gnocchi, butternut, sage & hazelnut à la Monégasque	22
Fregola sarda risotto & wild mushrooms	24
Pomme-paillason, artichokes, black garlic & herbs	24
Scottish salmon, cauliflower & beurre blanc / caviar	29 /37
Seared sea bass, bouillabaisse, salsify & potatoes	34
Hand dived Scottish scallops, celeriac & grenobloise	36
Catch of the day on the bone, parsley & capers	M.P.
Chicken paillard, mustard sauce	22
Venison saddle, carrot, parsnip & pomme purée	33
Veal chop, macaroni gratin	37
Highland Wagyu rump, béarnaise or peppercorn	56
Confit lamb shoulder for 2 or 3 to share	39 P.P.
Côte de boeuf, béarnaise or peppercorn sauce	44 P.P.

Sides

Tenderstem broccoli with garlic / Pomme purée	6
Mesclun salad / Chips	6
Spinach	7

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

Cheese & Desserts

18 month Aged Comté & grapes	10
Saint-Félicien	11

PETITE FOLIE

Riz-au-lait, salted caramel & pecan	9
Chocolate mile-feuille	11
Pear & almond tart	12
Crunchy hazelnut FOLIE	12
Ice cream & sorbet	4 per scoop
Petits fours	2 for 3

One More FOLIE?

Golden “Carré”	16
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Hennessy VS, Plum Saké, Benedictine, grapefruit

Espresso Martini	16
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Ketel One vodka, Mr Black coffee liqueur, espresso

Matcha Martini	16
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Hennessy VS, matcha, almond, chocolate

2013 Sauternes Lieutenant de Sigalas	12
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2019 Muscat Beaume de Venise Bernardinis	13
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