

# 1909 Richoux

## NIBBLES

OLIVES (v)	3.5
BREAD & SALTED BUTTER 48 Hours Sourdough (v)	4.5
🍷 GOUGÈRES	5
<i>Choux Pastry Puffs, Gruyère Cheese (v)</i>	

## STARTERS

🍷 YELLOWTAIL CARPACCIO	16
<i>Yuzu Truffle Dressing, Jalapeño, Coriander</i>	
TUNA TARTARE	15
<i>Tuna Loin, Mirin &amp; Ginger Dressing, Avocado</i>	
BEEF TARTARE	15 / 21
<i>Diced Longhorn Beef Rump, Classic Accoutrement, Egg Yolk</i>	
FRENCH ONION SOUP	13
<i>Caramelised Onion Broth, Toasted Sourdough, Gruyère Cheese (v)</i>	
🍷 GAMBAS GRILLÉES	16
<i>Grilled Tiger Prawns, Warm Lobster &amp; Shellfish Bisque Sauce, Toasted Sourdough</i>	
ESCARGOT DE BOURGOGNE	14.5
<i>Burgundy Snails, Confit Garlic-Parsley Butter, Puff Pastry Crowns</i>	
🍷 TRUFFLE CROQUE MONSIEUR	14
<i>Black Truffle Béchamel, Comté Cheese, Grated Truffle (v)</i>	
BLINI SAUMON FUMÉ	11
<i>Smoked Salmon, Crème Fraîche, Blinis, Lemon Zest</i>	

\*ADD CAVIAR (MARKET PRICE)



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

v VEGETARIAN ve VEGAN H HALAL  
🍷 RICHOUX SIGNATURE DISH

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. RICHOUX IS A CASHLESS VENUE

## SALADS & SANDWICHES

CRISPY DUCK SALAD	15
<i>Escarole Lettuce, Watermelon, Almond Dressing</i>	
GREEN GODDESS SALAD	12
<i>Butterhead Lettuce, Green Vegetables, Green Goddess Dressing (v)</i>	
🍷 SALADE DE CHÈVRE CHAUD	13
<i>Baked Warm Goat Cheese, Candied Walnuts, Thyme &amp; Honey Vinaigrette (v)</i>	
CAESAR SALAD	16
<i>Romaine &amp; Baby Gem Lettuce, Caesar Dressing, Aged Parmesan, Sourdough Croutons</i>	
ADD CHICKEN (H)	
ADD MI-CUIT SALMON	
ADD PRAWNS	
CHICKEN BURGER	17.5
<i>Chicken Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise, Fries (H)</i>	
RICHOUX CHEESE BURGER	19.5
<i>Beef Patty, Emmental Cheese, Tomato, Pickled Shallots, Green Chilli Mayonnaise, Fries</i>	
*VEGETARIAN & VEGAN VERSION AVAILABLE	
CLUB SANDWICH	14
<i>Grilled Chicken, Streaky Bacon, Egg Mayonnaise, Tomato, Gem Lettuce, Fries</i>	
CROQUE MONSIEUR	13
<i>Torchon Ham, Comté Cheese, Fries</i>	
PIZZETTE	
GARLIC & GRUYÈRE	10
<i>Wood-Fired, Gruyère Cheese, Lemon Pesto (v)</i>	
TOMATO & STRACCIATELLA	10
<i>Grated Parmesan, Basil (v)</i>	

## MAIN COURSES

BABY CHICKEN	18
<i>Boned Out, Chicken Gravy, Fries (H)</i>	
MUSHROOM VOL-AU-VENT	15
<i>Wild Mushroom Fricassée, Black Truffle (v)</i>	
COD À LA PROVENÇALE	23
<i>Baked Sea Bass, Tomatoes, Garlic, Olives, White Wine, Herbs de Provence</i>	
MUSHROOM RIGATONI	18
<i>Ceps, Madeira Crème, Thyme Pangrattato (v)</i>	
GNOCCHI À LA TOMATE	18
<i>Soft Potato Gnocchi, Rich Provençal Tomato Sauce (v)</i>	
🍷 CONFIT DUCK À L'ORANGE	22
<i>Crispy Confit Duck Leg, Caramelised Shallots, Porto Wine Glaze à L'Orange</i>	
🍷 BOEUF BOURGUIGNON	24
<i>Braised Beef, Smoked Lardons, Red Wine Jus, Pomme Purée</i>	
STEAK FRITES	22
<i>Onglet Steak, Choice of Sauce, French Fries</i>	
RIBEYE FRITES	45
<i>Dry-Aged Ribeye 300g, Choice of Sauce, French Fries (H)</i>	

## SAUCES

RICHOUX PERILLA	3
SAUCE AU POIVRE	3
BERNAISE	3
MAÎTRE D'HÔTEL BUTTER	3
PEPPERCORN	3

## SIDES

POMME PURÉE (v)	7
POMME FRITES (v)	7
MIXED SALAD LEAVES (v)	5
SANDY CARROTS Honey & Mustard (v)	7
BROCCOLI Lemon Dressing, Nigella Seeds, Espelette Pepper (v)	7

<sup>1907</sup>*Richoux*

