

CLAUDE BOSI BIBENDUM

Lunch A la Carte (sample menu)

Starters

- New season English celeriac** Winter truffle and pickled elderflower **£29**
Veal sweetbread Seaweed butter, monk's beard and confit Italian lemon **£24**
Hand dived Scottish scallops "à la Parisienne" **£36**
Cornish cock crab Smoked kipper and cucumber **£34**
Duck jelly Oscietra caviar, Spring onion, smoked sturgeon **£39**

Main courses

- My mum's tripe & cuttlefish gratin** pig's ear & ham cake **£28**
Galician beef fillet Red cabbage, Sturia Oscietra caviar and oysters **£42**
Brittany rabbit langoustine, artichoke barigoule **£38**
Turbot "à la Grenobloise" **£42**
Scottish lobster Singaporean pepper sauce **£48**

FOR TWO Roast chicken "de Bresse" black truffle jus, autumn salad **£55 pp**

Desserts

- Bibendum chocolate soufflé** Indonesian basil ice cream (25 mins) **£15**
Olive oil parfait pear and marron glacé **£15**
Cep vacherin banana, crème fraîche **£15**
Yorkshire rhubarb millefeuille, yuzu and coconut **£15**
Ice cream trolley honey Madeleines **£15**
European cheese board **£20**

Tasting menu

6 courses £120

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



CLAUDE BOSI BIBENDUM

SET LUNCH (Wednesday to Saturday) (sample menu)

2 courses £35 or 3 courses £40
Lunch wine package 3 courses, 1/2 bottle of wine & coffee £55

Starters

Cornish mussels, smoked potatoes, sea leeks, Vin Jaune sauce
or
Artichoke Barigoule, Yorkshire game foie gras, chestnuts, oyster and game jus

Main courses

Cornish cod "Tom kha gai style"
or
Lunch carvery, from the trolley

Desserts

Ice cream trolley, warm honey Madeleines
or
Tarte Tatin parfait, Golden raisins and Calvados
or
Chef's selection of 3 cheeses
(£10 supplement)

SUNDAY LUNCH

2 courses £41.50 or 3 courses £50
Lunch wine package 3 courses, 1/2 bottle of wine & coffee £65

Starter

Lobster bisque

Main courses

Sunday roast, traditional accompaniments

Desserts

Ice cream trolley, warm honey Madeleines
or
Chef's selection of 3 cheeses
(£10 supplement)

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



CLAUDE BOSI BIBENDUM

Dinner A la Carte

(sample menu)

3 courses £100

Starters

New season English celeriac Winter truffle and pickled elderflower
Veal sweetbread Seaweed butter, monk's beard and confit Italian lemon
Hand-dived Scottish scallops "à la Parisienne"
Cornish cock crab Smoked kipper and cucumber
Duck jelly Oscietra caviar, Spring onion, smoked sturgeon (*£10 supplement*)

Main courses

My mum's tripe & cuttlefish gratin pig's ear & ham cake
Galician beef short ribs Red cabbage, Sturia Oscietra caviar and oysters
Brittany rabbit langoustine, artichoke barigoule
Turbot "à la Grenobloise"
Scottish lobster Singaporean pepper sauce (*£15 supplement*)

FOR TWO Roast chicken "de Bresse" tarragon jus, autumn salad (*£10 supplement pp*)

Desserts

Bibendum chocolate soufflé Indonesian basil ice cream (*25 mins*)
Olive oil parfait pear and marron glacé
Cep vacherin banana, crème fraîche
Yorkshire rhubarb millefeuille, yuzu and coconut
Ice cream trolley honey Madeleines
European cheese board (*£10 supplement pp*)

Tasting menu

6 courses £120

Opening times

Lunch

Wednesday-Sunday 12pm-2:15pm

Dinner

Wednesday-Friday 6:30pm-9:45pm

Saturday 6:30pm-10pm

Sunday 6:30pm-9pm

Closed Monday & Tuesday



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