

CLAUDE BOSI
BIBENDUM

A LA CARTE DINNER
(SAMPLE MENU)

Starters

VEGETABLE

Smoked white asparagus
Candied almonds, hibiscus Chantilly

FISH & SHELLFISH

Wheat-free artichoke dumpling
Obsiblu prawn & Moroccan peppermint consommé

Hand-dived Scottish scallops
Strawberry "sauce vierge"

Cornish cock crab
Elderflower, Cornish sea herbs

MEAT & OFFAL

Frog's legs
Girolles, Vin Jaune

Veal sweetbread
Black garlic, gremolata

Duck jelly
Oscietra caviar, Spring onion, smoked sturgeon
(Supplement £10.00)

3 courses £85.00

prices inclusive of VAT

please ask for allergy information



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Main courses

FISH & SHELLFISH

Red mullet

Black olive, bécassine sauce, baba ganoush

Cornish turbot

'Grenobloise'

John Dory

Spring onion & curry

MEAT & OFFAL

My mum's tripe & cuttlefish gratin

Pig's ear & ham cake

Brittany rabbit

Langoustine, artichoke barigoule

Rack of veal

New season English peas, smoked eel, raspberry

Anjou pigeon

"Satay style"

FOR TWO

Roast black leg chicken

Tarragon jus

3 courses £85.00

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Desserts

Pistachio soufflé (25 mins)
Banana ice cream

Chocolate millefeuille
Indonesian basil ice cream

Asparagus
White chocolate, black olive, coconut

Wild strawberry vacherin
Aged balsamic

Ice cream trolley

European cheese board
(Extra course £15.00)

3 courses £85.00
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