



CAVIAR

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| Caviar Prunier "Osciètre Noir" 30 gr | 130 |
| Caviar Prunier "Selection" 30 gr | 79 |
| Caviar Beluga 30gr | 470 |

CREATIVE BITES

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| A The CFC 'Caviar Fried Chicken' | 39 |
| <i>Caviar Prunier "Selection", crème fraîche</i> | |
| A Bar Antoine's 'Oeuf Mayo' | 12 |
| <i>Crispy soft egg with herb mayonnaise</i> | |
| Pissaladière | 16 |
| <i>Flat bread, caramelized onion, olives, anchovies</i> | |
| Beef Tartare on Toast | 21 |
| <i>Crispy brioche, lovage mayonnaise</i> | |
| A Carabineros Prawn Toast | 28 |
| <i>Tomato, basil, finger lime</i> | |
| Vegetable Fritto Misto | 16 |
| <i>Citrus mayonnaise</i> | |



SHARING BOARDS

A chef-curated collection of the season's best cheeses and cold cuts, chosen for their quality and character, each board is served with bread and butter.

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| Cheese Selection | 36 |
| <i>French Artisan cheese, condiments</i> | |
| Charcuterie Selection | 45 |
| <i>Fine selection, cornichons</i> | |
| Mixed Board | 39 |
| <i>The best of both worlds</i> | |
| Additional Bread & Butter | 6 |

A Chef Alléno's favourites



Please advise your server of any dietary requirements or allergies | Kindly scan the QR code above for allergen information

A discretionary 15% service charge will be added to your bill | Prices are in Pound Sterling and inclusive of VAT

Four Seasons Hotel London at Park Lane is proud to support our local suppliers in a commitment to sustainable cuisine using the finest ingredients



PARK LANE FAVOURITES

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| Caesar Salad <i>Roasted chicken breast</i> | 29 |
| Club Sandwich <i>Bacon, fried egg, French fries</i> | 28 |
| Fish and Chips <i>Tartare sauce</i> | 32 |
| Penne Pasta <i>Choice of Arrabiata, pink or white sauce</i> | 22 |

BAR ANTOINE'S SIGNATURES

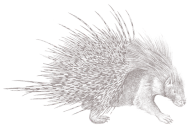
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| Croque Monsieur <i>Ham and cheese, green salad</i> | 25 |
| Antoine's burger <i>Fried bun, dry-aged beef, cheddar cheese, French fries</i> | 32 |
| Niçoise Salad <i>Ventresca tuna, anchovies, quail eggs</i> | 32 |



MAINS

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| Wagyu Bavette 150gr <i>Confit shallots, meat jus</i> | 37 |
| Wild Seabass Fillet <i>Tomato essence, basil oil</i> | 41 |
| Tiger Prawns <i>Flambéed with Pastis, sauce vierge</i> | 36 |
| Grilled Baby Chicken <i>'À la diable'</i> | 39 |

All Mains come with a choice of one side: Green Salad, French Fries, Sautéed or Steamed Vegetable, Basmati Rice or Chips.



DESSERTS

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| Cherry Clafoutis <i>Toasted almonds</i> | 16 |
| Profiterole <i>Hazelnut ice cream, chocolate sauce, lemon confit</i> | 19 |
| Strawberry Salad <i>Artisanal Faiselle, strawberry vinaigrette</i> | 17 |
| Selection of Ice Cream and Sorbets <i>Two scoops, choice of flavours</i> | 12 |



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