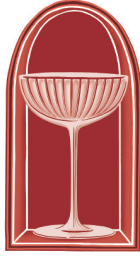


Chez Roux

THE LANGHAM

LONDON



Chez Roux draws its inspiration from Chef Michel Roux's cherished memories of his upbringing: his rural Kent childhood in the 1960s, growing up at the Fairlawne estate where his father, Albert Roux OBE, served as a private chef for the Cazalet family, and the inaugural menus of Le Gavroche. This menu has been meticulously crafted with these influences in mind, showcasing historical British favourites and traditional French culinary techniques, all presented through contemporary and refined dishes.

In the words of Chef Michel Roux himself: "Many of the recipes that graced tables in the 60s have faded into obscurity, yet the essence of those dishes holds a special place in my heart – a fusion of British classics with the finesse of traditional French methods. With a hint of nostalgia and boundless excitement, I invite you to savour the menu at Chez Roux at The Langham."

A handwritten signature in black ink, reading "Michel Roux". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

APERITIFS

Mont Blanc 19

Taittinger Brut, Maraschino, Angostura bitters, cherry, cinnamon

Scotch 75 21

The Singleton 12 YO, Hambledon sparkling wine, pear cordial

Castle Farm 20

Lavender infused No.3 London Dry Gin, Maraschino, violet bitter, jasmine, blueberry, lemon

Companion 22

Château de Breuil Calvados, Grand Marnier, orange and cinnamon

Tangerine Spritz (non-alcoholic) 19

Everleaf Forest, Wild Idol Rosé sparkling, rhubarb, hibiscus

CHAMPAGNE AND SPARKLING

	£ 125 ML	£ BOTTLE
Hambledon Vineyard Classic Cuvée	16	73
Hambledon Vineyard Classic Cuvée Rosé	18	80
Taittinger Brut Réserve NV	24	110
Taittinger Prestige Rosé NV	31	150

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please let us know before you order.

As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Adults need around 2000 kcal a day.

MICHEL'S TASTING MENU

100 | 160 *with wine pairing*

Mackerel Rilletes

Beetroot and watercress salad

Hambleton Vineyard Classic Cuvée

Dover Sole 'Veronique'

Muscat grapes, tarragon, mushrooms

Kit's Coty Bacchus

Buccleuch Beef Fillet

Black Truffle and peppercorn sauce, VSOP Cognac

El Meson Gran Reserva

Stichelton and Pitchfork Cheddar

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira

Confit Apple

Crème fraiche, warm salted caramel (v)



MICHEL'S VEGETARIAN TASTING MENU

100 | 160 *with wine pairing*

'Lyonnaise Salad'

Burford brown egg, chestnuts, roasted celeriac

Hambledon Vineyard Classic Cuvée

Roasted Heirloom Beetroot

Marinated fig, watercress (VE)

Kit's Coty Bacchus

Delica Pumpkin Pithivier

Jerusalem artichokes, Muscat grapes, Merlot dressing (VE)

El Meson Gran Reserva

Devon Blue and Spenwood Cheese

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira

Confit Apple

Crème fraîche, warm salted caramel (V)



STARTERS

Game Pâté 15

Quince jelly, toasted brioche 544 KCAL

Mackerel Rillettes 18

Beetroot and watercress salad 397 KCAL

Welsh Rarebit 15

Montgomery cheddar, stout, pickled walnut 624 KCAL

Venison Tartare 18

Confit egg yolk, mustard seeds, nasturtium 282 KCAL

'Lyonnaise Salad' 16

Burford brown egg, chestnuts, roasted celeriac (V) 320 KCAL



MAINS

Bucleuch Beef Fillet 55

Black truffle and peppercorn sauce, VSOP Cognac 581 KCAL

Merryfield Duck Breast 41

Baby turnips, Alsace bacon, cranberries 552 KCAL

Côte de Porc 'Charcutière' 39

Suffolk pork, charcutière sauce, glazed faggot 757 KCAL

Cornish Dover Sole 'Veronique' 45

Muscat grapes, tarragon, mushrooms 597 KCAL

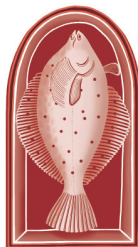
Delica Pumpkin Pithivier 26

Jerusalem artichokes, Muscat grapes, merlot dressing 393 KCAL

SIDES SERVED TO THE TABLE

Hasselback potatoes (V) 141 KCAL

Green beans 'amandine' (VE) 185 KCAL



BRITISH FARMHOUSE CHEESE 14

Stichelton, Nottinghamshire

Spiced plum chutney, fennel sourdough 452 KCAL

Pitchfork Cheddar, Somerset

Damson jelly, oatcakes 450 KCAL

DESSERTS 14

Caraiibe 66% Dark Chocolate Soufflé

Milk chocolate ice cream (V) 262 KCAL

Caramelised Spiced Pineapple

Vanilla rice, toasted meringue, sorbet (V) 92 KCAL

Prune and Armagnac

Almond clafoutis slice, ice cream (V) 384 KCAL

Confit Apple

Crème fraiche, warm salted caramel (V) 267 KCAL



DIGESTIFS

Espresso Martini 19

Cariel Vanilla Vodka, Cynar, chestnut, espresso

Brandy Alexander 22

Hennessy VS, crème de cacao, cream, pineapple puree, nutmeg

Irish Coffee 22

Nikka Coffey Malt, espresso, cream, macadamia nut

Sazerac 21

Peppermint-infused Maker's Mark, Pedro Ximénez sherry, hazelnut, Peychaud's Bitters, absinthe

PORT

Taylor's 20 Year Old Tawny Port, Douro Valley 27

Dow's Quinta do Bomfim Single Quinta Vintage Port 2015 32

DESSERT WINES

Disznókő Dorgó Vineyard, Tokaji Aszú 5 Puttonyos, Hungary, 2013 28

Chateau Delmond, Sauternes, Bordeaux, France 2016 16

Blandy's Duke of Clarence Rich, Madeira, Portugal 12

