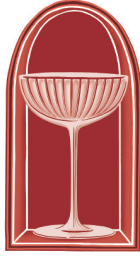


*Chez Roux*

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 written in a cursive, flowing style 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, Rathfinny 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

<b>Rathfinny Classic Cuvée Brut</b>	17	78
<b>Rathfinny Rosé Brut</b>	19	85
<b>Taittinger Brut Réserve NV</b>	24	130
<b>Taittinger Prestige Rosé NV</b>	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*

### **Burford Brown Egg**

Wye Valley asparagus, hollandaise, Oscietra Caviar  
*Rathfinny Classic Cuvée Brut*

### **Cornish Dover Sole**

Scallop mousse, parsley, chervil, Soubise sauce  
*Kit's Coty Bacchus*

### **Bucleuch Beef Fillet**

Roscoff onion, mousseline sauce, VSOP Cognac  
*El Meson Gran Reserva*

### **Stichelton and Pitchfork Cheddar**

Quince jelly, sourdough crackers  
*Blandy's Duke of Clarence Rich, Madeira*

### **Strawberry Trifle**

Vanilla cream (VE)

1353 KCAL



## MICHEL'S VEGETARIAN TASTING MENU

100 | 160 *with wine pairing*

### 'Lyonnaise Salad'

Burford Brown egg, chestnut, roasted celeriac

*Rathfinny Classic Cuvée Brut*

### Wye Valley Asparagus à la Grenobloise

Lemon, capers, croutons (VE)

*Kjt's Coty Bacchus*

### Celeriac Raviolo

Fennel and onion sauce, chive oil (VE)

*El Meson Gran Reserva*

### Devon Blue and Spenwood Cheese

Quince jelly, sourdough crackers

*Blandy's Duke of Clarence Rich, Madeira*

### Strawberry Trifle

Vanilla cream (VE)

1168 KCAL



## STARTERS

### **Rabbit Ballotine 16**

Pistachio, olive, green apple 297 KCAL

### **Bluefin Tuna Crudo 18**

Blood orange dressing, fennel and samphire salad 310 KCAL

### **Welsh Rarebit 15**

Montgomery cheddar, stout, pickled walnut (V) 624 KCAL

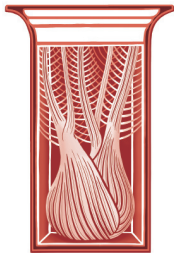
### **Beef Tartare 18**

Confit egg yolk, horseradish, capers, shallot 398 KCAL

### **Burford Brown Egg 17**

Wye Valley asparagus, hollandaise (V) 398 KCAL

Add 5g Oscietra Caviar 5 12 KCAL



## MAINS

### **Bucleuch Beef Fillet 55**

Roscoff onion, mousseline sauce, VSOP Cognac 581 KCAL

### **Roasted Shropshire Chicken 35**

Grilled corn, polenta crisp, jus gras 495 KCAL

### **Côte de Porc 'à la Milanaise' 39**

Suffolk pork, Somerset cider, purple sprouting broccoli 790 KCAL

### **Cornish Sole 45**

Scallop mousse, parsley, chervil, Soubise sauce 572 KCAL

### **Celeriac Raviolo 26**

Fennel and onion sauce, chive oil (VE) 300 KCAL

## SIDES SERVED TO THE TABLE

### **Gratin Dauphinois 246 KCAL**

**Petits Pois à la Française (VE) 155 KCAL**



## BRITISH FARMHOUSE CHEESE 14

### Stichelton, Nottinghamshire


Spiced plum chutney, fennel sourdough 452 KCAL

### Pitchfork Cheddar, Somerset

Quince jelly, oatcakes 450 KCAL

## DESSERTS 14


### Passion Fruit Soufflé

Opalys ice cream (V)  180 KCAL

### Chocolate and Hazelnut Tart

Madagascan vanilla ice cream, salted caramel sauce (V) 417 KCAL

### Strawberry Trifle

Vanilla cream (VE)  271 KCAL

### Mini 'Beignets'

Rose infused 'mahalabia' cream, fresh raspberries (V) 326 KCAL





## DIGESTIFS

### **Espresso Martini 19**

Cariel Vanilla Vodka, Cynar, chestnut, espresso

### **Brandy Alexander 22**

Hennessy VS, crème de cacao, cream, pineapple purée, 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**

