

Welcome to

# LONDON CALLING

— R E S T A U R A N T —

## Starters

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|                                                                                              |         |
|----------------------------------------------------------------------------------------------|---------|
| Angus beef carpaccio with walnut oil and crunchy vegetables                                  | 15,00 € |
| Salmon tartare, Granny Smith's Mirepoix, Lime cream                                          | 15,00 € |
| Pan-fried scallops, Broad bean cream, pomegranate and potato chips                           | 16,00 € |
| Chicken Oyster, Roasted fresh pineapple disc, Pan-fried leeks and peppers<br>farmhouse juice | 16,00 € |

## Salads

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|                                           |         |
|-------------------------------------------|---------|
| Fjord salad with smoked salmon            | 19,00 € |
| Chef's Chicken Salad                      | 19,00 € |
| Vegetarian plate with seasonal vegetables | 17,00 € |

## Fishes

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|-------------------------------------------------------------------------------------|---------|
| Codfish, Fried icerberg and soy, Citrus muslin, Potatoes cooked in clarified butter | 27,00 € |
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## Meats

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|                                                                                                                                                             |         |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| Steak tartar prepared by the Chef, French Fries, Mixed salads                                                                                               | 22,00 € |
| Angus rump steak heart, Mixed Salads, French fries or baked potatoes<br><i>Sauces (3,00 €) : Green Pepper &amp; Cognac, Bearnaise, Beef Demi-Glace</i>      | 23,00 € |
| Entrecôte de Black Angus, Chicotins braisés, Frites ou Charlottes au four<br><i>Sauces (3,00 €) : Green pepper &amp; Cognac, Bearnaise, beef Demi-Glace</i> | 30,00 € |
| Black Angus Filet Pur, Pan-fried oyster and button mushrooms,<br>Oven Port Sauce, French fries or baked potatoes                                            | 35,00 € |
| Rack of lamb, Celeriac muslin, Green Bean bundles, Gratin Dauphinois,<br>Cocoa Sauce                                                                        | 26,00 € |
| Pluma de Pata Negra (Iberian pork), Mashed potatoes mixed with butter, Baby<br>carrots, Zucchini tagliatelle, Honey & Sherry sauce infused with Chorizo     | 28,00 € |
| Waterzooï of chicken from the Landes                                                                                                                        | 22,00 € |

## Desserts

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|                                             |        |
|---------------------------------------------|--------|
| Colonel                                     | 8,00 € |
| Pineapple Carpaccio                         | 8,00 € |
| Moist chocolate cake & vanilla ice cream    | 8,00 € |
| Vanilla Rafaello, Red fruits coulis, orange | 9,00 € |

## Full-Course Dinner

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35,00 €

### Starter

Angus beef carpaccio with walnut oil and crunchy vegetables

*or*

Salmon tartare, Granny Smith's Mirepoix, Lime cream

### Main Course

Angus rump steak heart, Mixed Salads, French fries or baked potatoes

*Sauces : Green Pepper & Cognac, Bearnaise, Beef Demi-Glace*

*or*

Codfish, Fried icerberg and soy, Citrus muslin, Potatoes cooked in clarified butter

### Dessert

Pineapple Carpaccio

*or*

Moist chocolate cake & vanilla ice cream

## RED WINES

|                                                | <b>Glass</b> | <b>Half</b> | <b>Bottle</b> |
|------------------------------------------------|--------------|-------------|---------------|
| Terre D'Ardoise Carignan Rouge Vieilles Vignes | 5€           | 14€         | 27,00 €       |

### **BORDEAUX**

|                                                       |          |
|-------------------------------------------------------|----------|
| Château Grange-Neuve Pomerol                          | 55,00 €  |
| Saint-Julien Château Haut-Beychevelle Gloria          | 60,00 €  |
| Les Charmes de Grand Corbin – Saint Emilion Grand Cru | 45,00 €  |
| Château Tour Léognan – Pessac Léognan                 | 40,00 €  |
| Château Dauzac Margaux – Grand Cru classé en 1855     | 105,00 € |

### **VALLEE DE LA LOIRE**

|                            |         |
|----------------------------|---------|
| Le Montoire Sancerre       | 36,00 € |
| Saint-Nicolas de Bourgueil | 32,00 € |

### **BOURGOGNE**

|                                           |         |
|-------------------------------------------|---------|
| Hautes-Côtes de Beaune – Domaine Bergeret | 36,00 € |
|-------------------------------------------|---------|

### **VALLEE DU RHÔNE**

|                                                     |         |
|-----------------------------------------------------|---------|
| Côtes-du-Rhône – Alleno & Chapoutier                | 30,00 € |
| Croix Chabot – Alleno & Chapoutier                  | 45,00 € |
| Châteauneuf-du-Pape Les Grands Merisiers Chapoutier | 95,00 € |

### **LANGUEDOC**

|                      |         |
|----------------------|---------|
| Mas De Daumas Gassac | 75,00 € |
|----------------------|---------|

## WHITE WINES

|                                                  | <b>Glass</b> | <b>Half</b> | <b>Bottle</b> |
|--------------------------------------------------|--------------|-------------|---------------|
| Terre D'Ardoise Carignan Blanc Vieilles Vignes   | 5€           | 14€         | 27,00 €       |
| Languedoc Moulin de Gassac Eraus Sauvignon Blanc |              |             | 30,00 €       |
| Le Montoire Sancerre                             |              |             | 36,00 €       |
| Montagny 1 <sup>er</sup> Cru Montcuchot          |              |             | 34,00 €       |
| Alsace Pinot Gris Charles Muller & Fils          |              |             | 30,00 €       |
| Chablis 1 <sup>er</sup> Cru – Simonnet-Febvre    |              |             | 45,00 €       |
| Chatelain Pouilly-Fumé – Les Chailloux           |              |             | 38,00 €       |

## ROSE WINES

|                                    | <b>Glass</b> | <b>Half</b> | <b>Bottle</b> |
|------------------------------------|--------------|-------------|---------------|
| Belleruche – Rosé Côtes-du-Rhône   | 5€           | 14€         | 27,00 €       |
| Château Puech-Haut – Prestige Rosé |              |             | 36,00 €       |

## BUBBLES

|                         | <b>Glass</b> |          |
|-------------------------|--------------|----------|
| Prosecco Riccardonna    | 6 €          | 35,00 €  |
| Veuve-Clicquot          |              | 75,00 €  |
| Ruinart Blanc de Blancs |              | 110,00 € |

## APERITIFS

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|                      |         |
|----------------------|---------|
| Martini (White/Red)  | 7,00 €  |
| Pineau des Charentes | 7,00 €  |
| Campari              | 8,00 €  |
| Kir                  | 6,00 €  |
| Kir Royal            | 7,00 €  |
| Aperol Spritz        | 10,00 € |
| Cosmopolitan         | 10,00 € |

## LIQUORS

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### ***Vodka***

|          |        |
|----------|--------|
| Eristoff | 9,00 € |
|----------|--------|

### ***Rum***

|                    |         |
|--------------------|---------|
| Bacardi White      | 9,00 €  |
| Bacardi 8 Year Old | 10,00 € |
| Diplomático        | 10,00 € |

### ***Gin***

|                 |         |
|-----------------|---------|
| Bombay Sapphire | 11,00 € |
| Hendrick's      | 12,00 € |
| Nordès          | 12,00 € |

### ***Whiskey***

|                      |         |
|----------------------|---------|
| William Lawson's     | 10,00 € |
| Jack Daniel's        | 11,00 € |
| Four Roses           | 10,00 € |
| Oban 14 Year         | 13,00 € |
| Lagavulin 16 Year    | 13,00 € |
| Chivas Regal 12 Year | 11,00 € |

### ***Cognac***

|          |         |
|----------|---------|
| Hennessy | 10,00 € |
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## SOFTS

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|                  |               |                 |
|------------------|---------------|-----------------|
| Still Water      | 25cl.   50cl. | 3,00 €   5,50 € |
| Sparkling Water  | 25cl.   50cl. | 3,00 €   5,50 € |
| Coca-Cola        |               | 3,00 €          |
| Coca-Cola Zero   |               | 3,00 €          |
| Fanta            |               | 3,00 €          |
| Sprite           |               | 3,00 €          |
| Ice Tea          |               | 3,00 €          |
| Shweppes Tonic   |               | 3,00 €          |
| Orange Juice     |               | 3,00 €          |
| Apple Juice      |               | 3,00 €          |
| Grapefruit Juice |               | 3,00 €          |
| Pinapple Juice   |               | 3,00 €          |

## BEERS

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### ***On tap***

|                  |        |
|------------------|--------|
| Stella Artois    | 3,50 € |
| Leffe Blonde     | 5,00 € |
| Tripel Karmeliet | 5,00 € |

### ***Special Beers***

|                    |        |
|--------------------|--------|
| Leffe Brune        | 5,00 € |
| Corona             | 5,00 € |
| Hoegaarden Blanche | 3,50 € |
| Orval              | 5,00 € |
| Goose Island IPA   | 5,00 € |
| Kriek Belle-Vue    | 3,50 € |
| Jupiler 0% Alc.    | 3,50 € |

## DIGESTIFS

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|            |        |
|------------|--------|
| Baileys    | 9,00 € |
| Cointreau  | 9,00 € |
| Amaretto   | 9,00 € |
| Limoncello | 6,00 € |
| Calvados   | 9,00 € |

## COFFEES AND TEAS

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|                 |        |
|-----------------|--------|
| Lungo           | 3,00 € |
| Espresso        | 3,00 € |
| Cappuccino      | 3,50 € |
| Thé à la menthe | 3,50 € |