

FRENCHIE

COVENT GARDEN

VALENTINE'S DAY AT FRENCHIE

5-COURSE TASTING MENU

A 5-course tasting menu lovingly created by Gregory Marchand and the FRENCHIE team

inspired by the days freshest, most exciting seasonal produce

A Glass of Champagne

Snacks to Start

Smoked Arctic Char Tartar / Kohlrabi / Bergamot / Chive Sabayon / Sturia Caviar

Duck Foie Gras / Yorkshire Rhubarb & Rose

Scottish Diver Scallops / Blood Orange / Broccoli / Sobrasada

Huntsham Court Farm Sirloin / Black Truffle / Potato Terrine /
Champagne Shallots / Beef Jus

Baked Alaska / Chocolate / Mint / Chartreuse

Selection of Frenchie Petit Fours

£90

Wine Pairing available £50

*Four glasses of 100 ml carefully selected by our Sommelier Team
highlighting the best of the wine World's small, artisanal & eco-friendly producers*

*All allergen information is available on request. All prices are including current VAT rate.
A discretionary 12.5% service charge will be added to the bill*

FRENCHIE

COVENT GARDEN

VALENTINE'S DAY AT FRENCHIE

5-COURSE VEGETARIAN TASTING MENU

A 5-course tasting menu lovingly created by Gregory Marchand and the FRENCHIE team

inspired by the days freshest, most exciting seasonal produce

A Glass of Champagne

Snacks to Start

Kohlrabi Tartar / Bergamot / Chive Sabayon / Apple

Salsify Tagliatelle / Keens Cheddar / Cured Egg Yolk / Black Truffle

Broccoli / Blood Orange / Ticklemore Goat's Cheese / Trviso

Potato Raviolo / Black Truffle / Parmesan Foam

Baked Alaska / Chocolate / Mint / Chartreuse

Selection of Frenchie Petit Fours

£80

Wine Pairing available £50

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