

FRENCHIE

COVENT GARDEN

VALENTINE'S DAY 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.

Nibbles

Foie Gras Presse / Forced Yorkshire Rhubarb / Roses / Pistachio

Native Lobster / Delica Pumpkin / Bisque / Espelette Pepper

Longhorn Beef Ribeye / Potato Terrine / Elderflower Bearnaise /
Dill Emulsion

Prosecco sorbet / Rhubarb / Basil Oil

Chartreuse Baked Alaska

Petits Fours

£95

Wine Pairing available £60

*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 15% service charge, which is 100% distributed to our staff, will be added to the bill.

WIFI: Frenchie Guest-frenchie16

FRENCHIE

COVENT GARDEN

VEGETARIAN VALENTINE'S DAY 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.

Nibbles

Smoked burrata / Leeks / Lemon Condiment / Hazelnut

Fermented Savoy Cabbage / Seaweed Beurre Blanc / Black Garlic

Comte Agnolotti / Puffed Buckwheat / Burnt Onion Broth / Tarragon

Prosecco Sorbet / Rhubarb / Basil Oil

Chartreuse Baked Alaska

Petits Fours

£95

Wine Pairing available £60

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