



# N° 6

## at LA FROMAGERIE

2 – 6 MOXON ST, MARYLEBONE, W1U 4EW

OPEN EVERY DAY: BREAKFAST, LUNCH & AFTERNOON TEA. FRIDAY NIGHTS TIL 10PM

# SPRING LUNCH MENU

PLEASE NOTE THIS IS AN EXAMPLE, THE KITCHEN MENU CHANGES DAILY, PRICING MAY BE SUBJECT TO CHANGE

## APERITIF

	125ml/ 75cl	
THREE CHOIRS CLASSIC CUVEE BRUT NON VINTAGE	£37.75	
PROSECCO	£9.00/£33.90	
CREMANT D'ALSACE	£10/£43.50	
CREMANT ROSE D'ALSACE	£12.50/£44.80	
CHAMPAGNE P. LOUIS MARTIN, BOUZY	£14.00/£78.00	
SACRED GIN OR VODKA & BTW TONIC <small>50ml</small>	£12.00	
BTW TONIC HAS AN AMBER HUE AS IT IS MADE WITH NATURAL QUININ		
PEACH BELLINI PROSECCO & PEACH PUREE	£11.00	
MIMOSA PROSECCO & FRESH ORANGE JUICE	£10.00	
SACRED NEGRONI	£12.00	
SACRED DRY MARTINI, LEMON TWIST or OLIVE	£14.50	
APEROL SPRITZ	£11.00	
CLASSIC ITALIAN APERITIVO WITH APEROL, PROSECCO & SODA WATER		
PICKLE HOUSE BLOODY MARY VIRGIN	£6.50	
WITH SACRED VODKA <small>25ml</small>	£11.50	
FLOC DE GASCOGNE ROUGE	70ml £8.50	
CHATEAU DE MILLET, FAMILLE DECHE EAUZE, MIDI-PYRENEES APERITIF FROM GASCONY WHICH HAS A LITTLE ARMAGNAC ADDED TO A SWEET WINE. SERVED OVER ICE. SURPRISINGLY REFRESHING		
SEEDLIP GARDEN 108 <small>70ml</small>	£9.50	
BOTANICAL, NON-ALCOHOLIC DISTILLATE OVER ICE WITH SODA WATER		
HOMEMADE VIN D'ORANGE <small>70ml</small>	£11.50	
BLEND OF BITTER ORANGES, ROSÉ, EAU DE VIE & VANILLA SERVED OVER ICE		

## SMALL PLATES

PARMIGIANO REGGIANO	£6.00
HOUSE MIXED OLIVES & BARREL-AGED FETA	£6.95
HUMMUS (V) WITH LA FROMAGERIE CRACKERS	£6.50
TARAMASALATA WITH TOASTED SOURDOUGH	£7.50

ALL ITEMS EATEN IN THE CAFÉ ARE SUBJECT TO 20% VAT. WITH AN OPTIONAL 12.5% SERVICE CHARGE ADDED TO THE BILL.  
 FULL ALLERGEN INFORMATION IS AVAILABLE ON ALL THE DISHES FEATURED ON OUR MENUS. IF YOU HAVE A FOOD ALLERGY & ARE CONCERNED ABOUT ANY ITEMS ON THE MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION 'PLEASE NOTE THAT OUR KITCHEN HANDLES A RANGE OF ALLERGENS INCLUDING NUTS, WE CANNOT GUARANTEE AN ALLERGEN FREE PRODUCT'.

## KITCHEN MENU SERVED FROM 12PM TO 4PM

BROCCOLI & LEEK SOUP, ROVE DES GARRIGUE & WILD GARLIC OIL	£10.50
SPRING MINESTRONE BROTH PARMIGIANO REGGIANO	£10.50
SAVOURY TART PORTOBELLO MUSHROOM, LEEK & WESTCOMBER RICOTTA	£10.00
GOLDSTEIN SMOKED SALMON FISH PLATE CREAM CHEESE, AMALFI LEMON, CAPERBERRIES, WARM 'LE COMPTOIR DU CAVIAR' BLINIS, SEASONAL SALAD LEAVES	£15.25
PATE EN CROUTE PORK & POULTRY TERRINE, PRUNE, PORT, COGNAC HAZELNUT WITH A SHORT CRUST BUTTER PASTRY, TOASTED SOURDOUGH, FIG JAM & EAST SUSSEX SALAD LEAVES	£18.00
MOUSSE DE CANARD FOIE GRAS & PORK TERRINE, TOASTED BRIOCHE, FIG JAM & EAST SUSSEX SALAD LEAVES	£19.00
PATE DE CAMPAGNE TOASTED SOURDOUGH, CORNICHON & EAST SUSSEX SALAD LEAVES	£15.00
TAGLIOLINI PRIMAVERA VIOLET ARTICHOKE, ASPARAGUS, PEA, BROAD BEAN & PECORINO SARDO	£18.50
STAFFORDSHIRE OATCAKE MRS KIRKHAM'S LANCASHIRE, FREE-RANGE ORGANIC FRIED EGG, BACON, PORTOBELLO MUSHROOM & WALNUT KETCHUP	£15.50

## SEASONAL SALADS

WHITE & GREEN ASPARGUS SAUCE GRIBICHE	£8.95/£13.95
ITALIAN SPELT & BARREL-AGED FETA ROAST ROMANESCO, GREEN BEANS & TOASTED LIGURIAN PINE NUTS	£8.95/£13.95
CAPONATA & BURRATA SOUR DOUGH TOAST	£9.75/£14.95

## TOASTED SANDWICHES

SAVOIE TOASTED CHEESE ON SOURDOUGH BREAD EMMENTAL FRANCAIS, COMTE 12 MONTH & LE COUSIN WITH WHOLEGRAIN MUSTARD	£12.00
ADD EMMETT'S SUFFOLK SMOKED HAM	£2.00
BRITISH TOASTED CHEESE ON SOURDOUGH BREAD MONTGOMERY CHEDDAR, YARG & STILTON	£12.00
ADD EMMETT'S SUFFOLK SMOKED HAM	£2.00
BLACK TRUFFLE SAVOIE TOASTED CHEESE ON SOURDOUGH BREAD WITH EMMENTAL FRANCAIS, COMTE 12 MONTH & LE COUSIN	£18.00
ADD EMMETT'S SUFFOLK SMOKED HAM	£2.00
YORKSHIRE SALT BEEF SANDWICH ENGLISH MUSTARD, PICKLED CUCUMBER & HOMEMADE SLAW (OUR RECIPE FOR SALT BEEF USES MINIMAL CURING SALT)	£14.50

## FONDUE & RACLETTE

LA FROMAGERIE FONDUE SAVOYARDE COMTE 17TH MONTH, BEAUFORT ETE, EMMENTAL FRANÇAIS CRU & LE COUSIN CRUSTY BREAD & CORNICHONS	£22.50
ADD CHARCUTERIE (SEE BACK OF THE MENU FOR DAILY SELECTION)	£8.00
ADD CHARLOTTE POTATO	£4.75
MELTED RACLETTE COMTOISE RATTE POTATOES WITH SHALLOT, MUSTARD & CAPER RELISH	£16.00
ADD CHARCUTERIE (SEE BACK OF THE MENU FOR DAILY SELECTION)	£8.00

## ON THE SIDE

ARTISAN BREAD (V)	£4.00
EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR OR FARMHOUSE BUTTER	
SAUTEED SPRING GREENS FROM KENT	£7.00
SEASONAL SALAD LEAVES	£5.50
ENDIVE & VINAIGRETTE	£7.50
BURRATA	£6.95
BUFFALO MOZZARELLA	£6.95

# CHEESE & CHARCUTERIE

## LA FROMAGERIE CHEESE BOARDS

SM £12.50/LG £18.50

### FRENCH BOARD

SAINTE-MAURE-DE-TOURAIN, INDRE-ET-LOIRE, GOAT  
FINE, CLOSE TEXTURED RICH FLAVOUR, QUITE MILD & NOT TOO SALTY  
CAMEMBERT DE NORMANDIE, NORMANDY, COW  
SOFT, SUPPLE TEXTURE, FRUITY AROMA, RICH EARTHY FLAVOUR  
COMTÉ D'ESTIVE, FRANCHE-COMTÉ, COW  
RICH, NUTTY FLAVOUR, FRUITY ALMOST BURNT CARAMEL FLAVOURS  
LANGRES, CHAMPAGNE, COW  
RICH, MOIST, LIGHT SPICY CHEESE, MELTING EDGES, SLIGHT CHALK CENTRE  
BLEU DES CAUSSES, AVEYRON, COW  
GUTSY & AROMATIC IN STYLE OF ROQUEFORT, RICH, CREAMY & CRUMBLY

### BRITISH BOARD

GOLDEN CROSS, SUSSEX, GOAT  
CLOSE FUDGY TEXTURE, LOW ACIDITY, WITH A MILD FRESH MILKY TASTE  
SAINT JUDE, SUFFOLK, COW  
EARTHY RICHNESS THAT BECOMES MORE EVIDENT AS IT AGES  
LINCS' POACHER DOUBLE BARREL, ULCEBY GRANGE, COW  
CHEDDAR-STYLE, STRONG POTENT NOTES WITH TROPICAL FRUIT AROMAS  
HIGH MOOR, BERKSHIRE, COW  
SAVOURY FARMY FLAVOUR PROFILE WITH WARM MARMITE NOTES  
STICHELTON, WELBECK ESTATE, COW  
RICH, DENSE & CREAMY PASTE WITH SAVOURY BLUE VEINING & MILD SPICE

### CHEESEROOM BOARD

BONDE DE GATINE, POITOU-CHARENTES, GOAT  
DELICIOUSLY SMOOTH CHEESE, LIGHT FRUITY TANG & DEPTH OF FLAVOUR  
LOU LARZAC, AVEYRON, EWE  
DELICATE RIND, RICH & EARTHY BECOMING MORE GAMEY WHEN FULLY RIPE  
GUNTENSBERGER ROTER TEUFEL, SWITZERLAND COW  
RICH NUTTY FLAVOURED CHEESE WITH PROMINENT SALT CRYSTALS WITH  
LINGERING SPICY NOTES  
DURRUS, COUNTY CORK, COW  
NUTTY TASTE, A LITTLE RUSTIC EARTHINESS WITH TOFFEE UNDERTONES  
HARBOURNE BLUE, DEVON, GOAT  
CRUMBLY & SWEET WITH A LIGHT FARMY UNDERTONE, BEST IN SPRING

## WITH YOUR CHEESE BOARD

TRUFFLE HONEY	£4.00
PYRENEE HONEY	£3.50
QUINCE PASTE	£3.00
ARTISAN BREAD (V)	£4.00
EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR OR FARMHOUSE BUTTER	
HOMEMADE CHUTNEY	£3.50
CULTJAR PICKLES	£4.00

## CHARCUTERIE

SERVED WITH ARTISAN SOURDOUGH BREAD & FARMHOUSE BUTTER & CORNICHONS

ITALIAN CHARCUTERIE BOARD	ALL £17.00
SALAME COSCIA DOLCE	£6.00
SPECK ALTO ADIGE IGP	£6.00
PROSCIUTTO SAN DANIELE	£6.00

## LA FROMAGERIE CHARCUTERIE BOARD

LOMO IBERICO	£6.00
PROSCIUTTO DOLCE D'OGGIONO AFFUMICATO	£6.00
JAMBON SERRANO DE TERUEL	£6.00

## DESSERT

BITTER CHOCOLATE HAZELNUT	£4.50
CHOCOLATE & PECAN BROWNIE FIOR DI LATTE ICE CREAM	£7.50
AFFOGATO	£7.50
FIOR DI LARRE ICE CREAM WITH A DOUBLE SHOT OF LE PIANTAGIONI ESPRESSO	
HOMEMADE CAKES & TARTS	£6.50
DO ASK THE WAITING STAFF FOR THE FLAVOUR AVAILABLE	
ADD FRENCH CRÈME FRAICHE	£0.75
AGEN PRUNES IN ARMAGNAC	£13.50
FIOR DI LATTE ICE CREAM & 25ML ARMAGNAC	
APPLE SORBET & CALVADOS DU LIEU CHERI 25ML	£8.95
RASPBERRY SORBET & CHAMPAGNE 75ML	£12.00

## DESSERT WINE

JURANCON MAGENDIA 2017 £11.00 70ml/£72.24 750ml  
DOMAINE CLOS LAPEYRE LA CHAPELLE DE ROUSSE, JURANCON  
THE VINES ARE ORGANIC & SUITABLE FOR BOTH VEGETARIANS AND VEGANS.  
THE WINE HAS A SUBLIME EXPRESSION OF SWEET FRUIT – MANGOES,  
COCONUT, GRAPEFRUIT & BANANA WITH A CRYSTAL PURE ACIDITY.

MOSCATO D'ASTI 2021 £4.00 70ml  
G D VAJA, ASTI, PIEDMONT, GRAPE: MOSCATO (MUSCAT)  
THE STILL WINE IS BRIGHT, REFRESHING AND FULL BODIED WITH A DRYNESS  
THAT IS UNIQUE. THE 5.5% ALCOHOL IS BECAUSE OF THE RESIDUAL SUGAR  
PUSHING UP THE STRENGTH (NOT SWEET) OF FLAVOURS. LOVELY PEACH AND  
APRICOT AROMAS MINGLE WITH THE SAVOURY WOODY RICHNESS. SERVE  
WITH MEDIUM STRONG CHEESES LIKE CRUMBLY CASTELROSSO AS WELL AS  
GRANA KINARA MADE WITH THISTLE RENNIN.

## DIGESTIF

LATE BOTTLED VINTAGE PORT 2015 50ml £5.50  
QUINTA DE LA ROSA, DOURO, PORTUGAL. TOURIGA NACIONAL, TINTA RORIZ.

POIRE WILLIAM 45% 50ml £11.00  
LOUIS ROQUE, DORDOGNE, SW FRANCE  
A CLASSIC POIRE WILLIAM EAU DE VIE. THE DISTILLERY WAS FOUNDED BY  
LOUIS ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT.  
THE EAU DE VIE IS NEVER STORED IN BARRELS AND SO REMAINS A CRISP  
CLEAR FRUIT LADEN SPIRIT. SERVED VERY CHILLED.

LA VIEILLE NOIX 30% 50ml £8.95  
LOUIS ROQUE, DORDOGNE, SW FRANCE  
A CLASSIC WALNUT LIQUEUR. THE DISTILLERY WAS FOUNDED BY LOUIS  
ROQUE IN SOUILLAC IN THE DORDOGNE IN 1905 IN AN OLD CONVENT.  
THIS CAN BE ENJOYED ON ITS OWN OR FABULOUSLY POURED OVER FIOR DI  
LATTE ICECREAM

CLOS MARTIN, BAS-ARMAGNAC V.S.O.P 50ml £8.75  
VERY SUPERIOR OLD PALE. FOLLE BLANCHE 8 YEARS OLD  
VSOP ARMAGNAC AGES IN OAK BARRELS FOR AT LEAST 8 YEARS BEFORE  
BLENDING. THE BLEND OF BACO AND UGNI-BLANC VARIETIES MAKES THIS  
ARMAGNAC PERFECTLY FULL BODIED WITH FRUIT, WOOD AND MINERAL  
NOTES. IT IS PERFECT NEAT, AND AN AFTER-DRINK, OR IN COCKTAILS SUCH  
AS A TWIST ON MANHATTAN OR VIEUX CARRE.

HOMEMADE LIMONCELLO 70ml £11.50  
MADE WITH AMALFI LEMON

CALVADOS 5 YEAR 42% 50ml £9.50  
CALVADOS DU LIEU CHERI, OUILLY-LE-VICOMTE, FRANCE  
THE DESRIECHES FAMILY HAVE BEEN ASSOCIATED WITH THEIR FARM AND  
ORCHARDS SINCE 1500. FULL BODY WITH A LOVELY MELLOW FRUITINESS