
Festive
SEASON
EVENT MENUS
MOME
LA
London

Experience the magic of the season
& gather around the Chef's festive specials

As the festive season draws nearer, we are delighted
to welcome you to La Môme London,
bringing the spirit of the French Riviera
to the heart of Knightsbridge.

From intimate festive lunches and dinners to
Christmas parties, group celebrations and private dining,
we look forward to hosting you and your guests
for a season of memorable moments.

Discover our festive events menus.
Celebrate with Mediterranean flavours, warm hospitality and
the signature lively atmosphere of La Môme.

— Available from 1st November to 31st December —

EXPLORE OUR MENUS AND GET IN TOUCH TO PLAN
YOUR FESTIVE CELEBRATION WITH US

LA MÔME
London

OUR SPACES



MOME LA
London

Seasonal Menu - £75

Available for Lunch

- TO SHARE -

STARTERS

Beef Carpaccio, Gherkins, Ají Amarillo Mustard, Focaccia
Niçoise Salad (G) (N)
Creamy Burrata & Heritage Tomatoes, Spiced Tomato Dressing, Basil Oil (V)
Parmesan Gem Salad (V)

MAINS

Australian Wagyu Tagliata (G) (N)
Sea Bass Fillet (G) (N)
Maccheroni alla Norma (V) (N)

SIDES

Crispy Baby Potatoes (V) (N)

DESSERTS

Tiramisu (V) (N)
Fresh Fruits Platter (VG) (G) (N)

V: Vegetarian - VG: Vegan - G: Gluten free - N: Made without nuts

Gourmet Menu - £110

Available for Lunch & Dinner

- TO SHARE -

STARTERS

Truffle Arancini & Beef Tartare, Stracciatella Cream (N)
Seabass Ceviche, Passion Fruit & Truffle Dressing (G) (N)
Vitello Tonnato, Creamy Tuna Sauce, Capers, Pickled Onions (N)
Creamy Burrata & Heritage Tomatoes, Basil Oil (V) (G) (N)

MAINS

Devilled Baby Chicken
Grilled Rack of Lamb, Lemon Verbena & Harissa Lamb Jus (N)
Yellowfin Tuna Tataki, Sesame Crust, Yuzu Ponzu, XO (N)
Black Truffled Maccheroni (V) (N)

SIDES

Mix of Side Dishes (V)

DESSERTS

Tiramisu (V) (N)
Cookie (V)
Fresh Fruits Platter (VG) (G) (N)

V: Vegetarian - VG: Vegan - G: Gluten free - N: Made without nuts

Exception Menu - £140

Available for Lunch & Dinner

- TO SHARE -

STARTERS

Truffled Arancini & Beef Tartare, Stracciatella Cream, Caviar (N)
Foie Gras Terrine, Calvados Jelly, Fig & Apricot Chutney, Toasted Brioche (N)
Oysters Louët-Feisser No. 3, Celery & Granny Smith Apple Granita (G) (N)
Riviera Tuna Tartare, Black Truffle, Guacamole (N)

MAINS

Tomahawk Black Angus, Périgueux sauce
Grilled Sea Bass, Nantais sauce
Josper-Grilled Prawns, Homemade Aioli (G) (N)
Wild Mushroom Linguine, Ceps, Madeira & Parmesan Cream (V) (N)

SIDES

Mix of Side Dishes (V)

DESSERTS

Saint-Honoré (N)
Tiramisu (V) (N)
Cookie (V)
Fresh Fruits Platter (VG) (G) (N)

V: Vegetarian - VG: Vegan - G: Gluten free - N: Made without nuts

Excellence Menu - £180

Available for Lunch & Dinner

- TO SHARE -

STARTERS

Truffled Arancini & Tuna Tartare, Oscietra Caviar (N)
Foie Gras Terrine, Calvados Jelly, Fig & Apricot Chutney, Toasted Brioche (N)
King Crab Salad, Avocado, Mango Dressing (N)
Oysters Louët-Feisser No. 3, Celery & Granny Smith Apple Granita (G) (N)
Creamy Burrata & Heritage Tomatoes, Basil Oil, Oscietra Caviar (V) (G)

MAINS

Spatchcocked Norfolk Black Chicken
Stuffed with foie gras, chestnut, minced veal, sage & dried fruits with Cumberland sauce & gravy
Picanha "Rossini Style", Périgourdine Sauce, Foie Gras & Truffle (N)
Grilled Whole Sea Bass, Champagne Sauce
Wild Mushroom Linguine, Ceps, Madeira & Parmesan Cream, Fresh Herbs (V) (N)

SIDES

Mix of Side Dishes (V)

DESSERTS

Saint-Honoré (N)
Tiramisu (V) (N)
Cookie (V)
Fresh Fruits Platter (VG) (G) (N)

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Canapés Selection

£8 per canapé

COLD CANAPÉS

Beef Tartare, Sourdough
Citrus-Cured Salmon Ceviche (G) (D)
Tuna Tartare, Avocado, Mango Prawn Cocktail Sphere (G) (D)
Scallop Ceviche, Pistachio, Yuzu (G) (D)
Oyster with Mignonette (G) (D)
Broccoli & Sun-Dried Tomato Quiche (V)
Goat's Cheese Cone, Spiced Tomato Chutney (V)
Pea, Mint & Ginger Panna Cotta (V)
Beetroot Tartare, Focaccia, Truffle (VG)

HOT CANAPÉS

Barbecue Chicken Lollipop (G) (D)
Sesame Chicken Goujons
Wagyu Bavette, Spicy Ketchup
Fish and Chips, Tartare Sauce
Fire Prawns, Crackers, Sriracha Mayo, Yuzu
Lobster & Prawn Rolls
Confit Tomato, Mozzarella Cromesqui (V)
Mushroom Arancini, Truffle (V)
Sweetcorn & Cheese Cromesqui (V)
Roasted Pumpkin Tart (VG)
Miso-Glazed Aubergine (VG)

DESSERT CANAPÉS

Lemon Tart with Italian Meringue (V) (N)
Tiramisu (V) (N)
Raspberry & Vanilla Choux (V) (N)
Mango & Yoghurt Cornetto (N)
Hazelnut Brownie, Caramel Cream (V) (G)

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Bowl Food

£12 per bowl

COLD SELECTION

Beef Tartare (G)
Mini Niçoise Salad (G)
Soy-Cured Salmon Poke Bowl (G) (D)
Tuna Ceviche, Avocado, Ponzu (G) (D)
Seabass Ceviche, Passion Fruit Dressing (G) (D)
Mini Truffle Gem Salad (V)
Healthy Salad, Mixed Grains, Pomegranate, Cucumber, Pumpkin (VG)

HOT SELECTION

Wagyu Bavette, Béarnaise Sauce & Baby Potatoes
Mini Burgers, Cheddar, Pickled Red Onion, Burger Sauce
Confit Roasted Lamb, Potato Mousseline, Meat Jus, Cumin
Chicken Thigh, Coconut Rice, Madras Sauce (G)
Garlic Chilli Prawns, Tomato, Red Onion, Mango Salsa (G)
Octopus alla Luciana (G)
Seared Sea Bass, Celeriac Mousseline, Tomato, Basil (G)
Lobster Risotto, Sauce Américaine, Sea Herbs
Black Truffle Mac & Cheese (V)
Mediterranean Chickpea Bowl, Coconut Rice (VG) (G)

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Festive SEASON

LET'S BRING YOUR EVENT TO LIFE

BOOKINGS AND ENQUIRIES

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LA MOME *London*