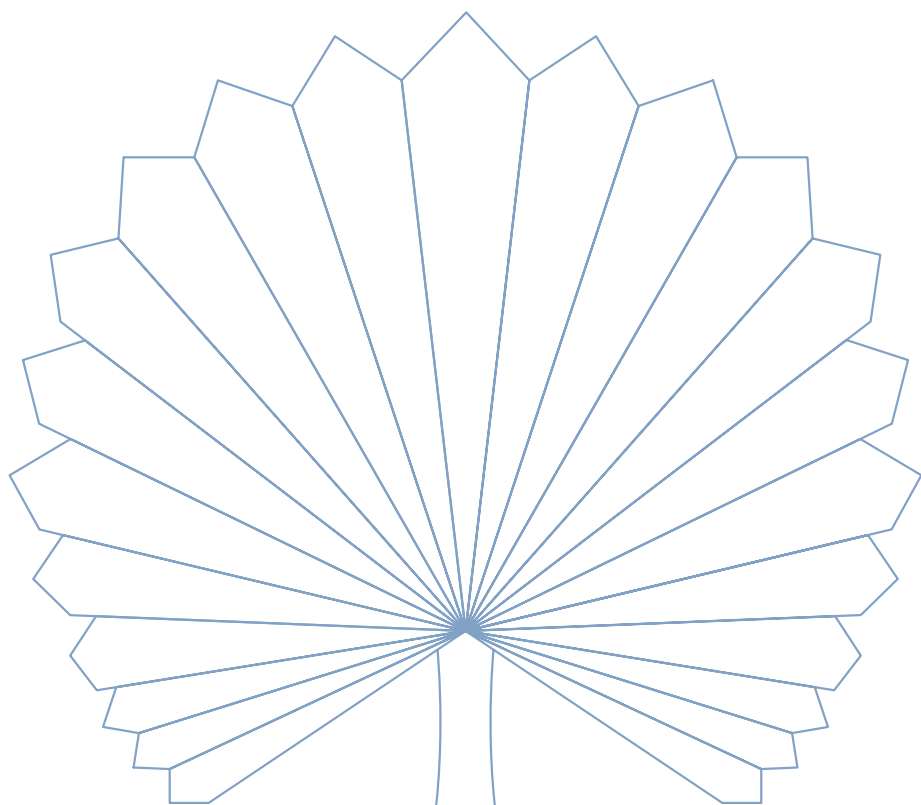


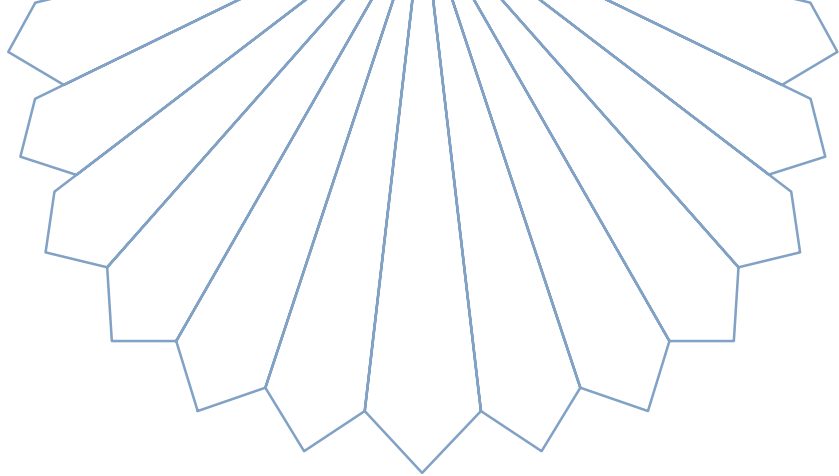


M^{LA}ONIE
London

CANNES - MONACO - LONDON

Executive Chef : Benjamin ZANNIER

Chef : Abdoul-Azize CISSE

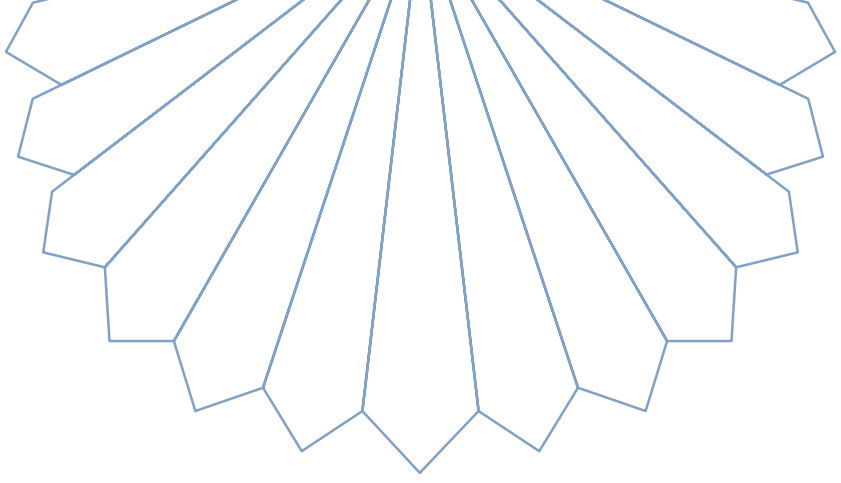


La Môme Moineau is an iconic woman who lived a thousand lives: a flower seller in the Parisian nightclubs of the Roaring Twenties, a singer with a legendary wit, and later a billionaire in Cannes.

Imagine yourself at one of her lavish receptions at the Villa Bagatelle, where she loved to party.

There's dancing, laughter, and life. La Môme couldn't find better inspiration. Today, the restaurants bring us back to the golden age of the French Riviera, with its grandeur and elegance.

The essence is here: a festive and sunny cuisine, rigorous and caring service, the art of living and hosting, and that delightful feeling of simply feeling good.



Cocktails Creation

Cherry Bloom - £25

Bombay Sapphire Gin, St-Germain, lavender syrup, lemon juice, cherry soda, plant base egg white

Smoked Ember - £25

Angel's Envy Bourbon, Amaro Nonino, orgeat syrup, cacao bitters

Maquis Berry - £24

Bombay Sapphire Gin infused with raspberry & hibiscus, Aperol, Martini Ambrato

Shiso Mist - £23

Heavensake, Lillet Blanc, shiso cordial, supasawa, soda

Non-Alcoholic

0% Blanc Basil - £17

Everleaf Marine, basil syrup, fresh basil & cucumber, coconut water, lemon juice

0% Negroni - £18

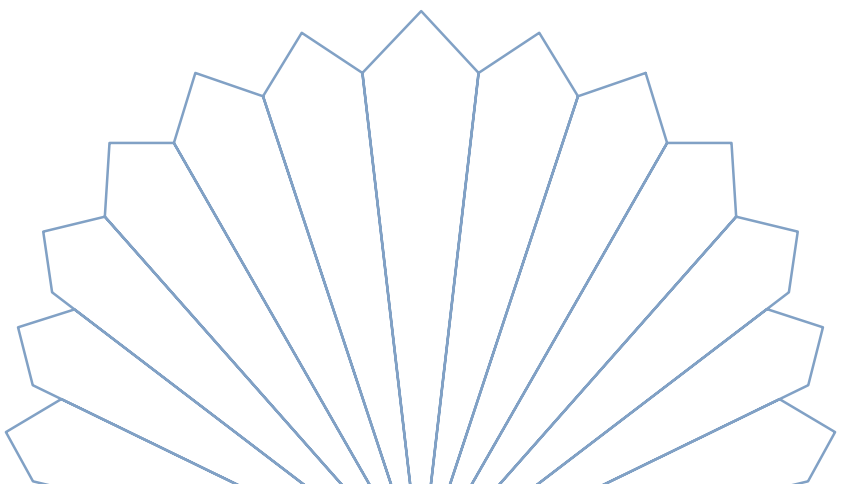
Tanqueray 0%, Lyre's Aperitif Rosso, coastline spritz, coconut water

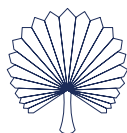
0% Passion - £16

Passion fruit purée, fresh apple juice, lavender syrup, fresh lemon juice

The Bloomeà - £19

French Bloom Rosé, lychee, orgeat syrup, fresh raspberries





To share

Tarama - £15

Homemade smoked cod tarama, trout roe,
Espelette pepper, warm mini blinis

Crispy Buckwheat & Crab - £23

Brown & white crab, roasted hazelnut, aged Comté cheese

Whipped Aubergine, Tahini & Greek Yoghurt (V) - £15

Charred aubergine, tahini & Greek yoghurt, pomegranate, focaccia

Truffle Arancini & Beef Tartare - £31

Golden-fried truffled risotto, stracciatella and Parmesan,
beef tartare, fresh truffle shavings

Truffle Arancini & Tuna Tartare - £31

Golden-fried truffled risotto, stracciatella, fresh tuna tartare, trout roe

Crudo

Yellowtail Carpaccio (G) - to share

£50

Sliced yellowtail, soy sauce, orange, lemon, fresh shiso shoots

Truffled Sea Bass Crudo (G)

£31

Marinated in passion fruit sauce

Tuna Tartare (G)

£27

Inspired by Niçoise flavours

Salmon Tartare (G)

£25

Avocado, yuzu kosho, green apple, citrus, shiso

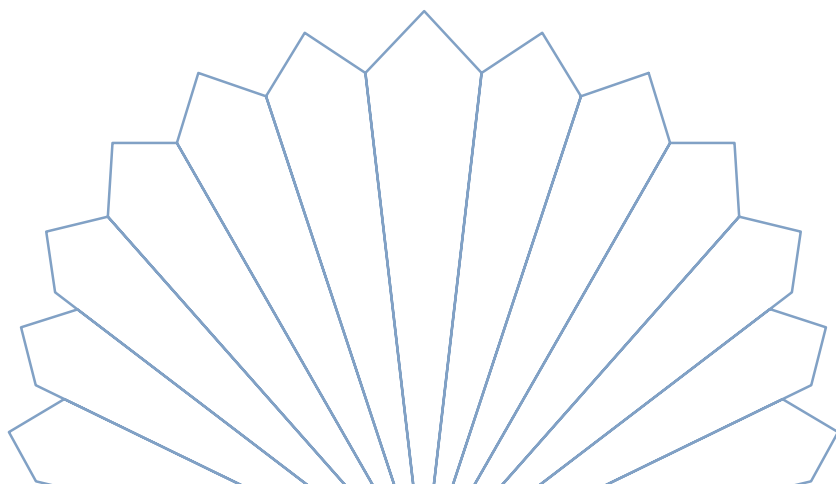
Oysters Louët-Feisser n°3 (G) - 3 / 6 / 12

£14 / £28 / £56

Served with shallots vinegar and lemon

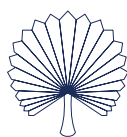
V: Vegetarian - VG: Vegan - G: Made without gluten

*A suggested discretionary service charge of 14% will be added to your final bill,
all prices are inclusive of VAT*



Starters

Beef Carpaccio	£31
Beef carpaccio, gherkins, aji amarillo mustard, condiments, focaccia	
Aubergine alla Parmigiana (V)	£25
Eggplant, tomato sauce, melted scamorza, Parmesan	
Parmesan Gem Salad (V)	£25
Hazelnuts, mustard and truffle dressing	
Artichoke Salad (G)	£31
Shaved raw artichoke, Taggiasche olives, Parmesan, anchovies, lemon dressing	
Foie Gras Terrine	£31
Calvados jelly, fig & apricot chutney, toasted brioche	
Josper-Grilled Prawns (G)	£23
Lemon butter, house aioli	
Vitello Tonato	£27
Thinly sliced veal, creamy tuna sauce, capers, pickled onions	
Burrata & Heritage Tomatoes (V) (G)	£25
Creamy burrata, spiced tomato dressing, basil oil	
King Crab Salad	£59
Avocado, little gem lettuce, guacamole, mango dressing	



Caviar by Petrossian

Oscietra

30g - £150 | 50g - £250 | 125g - £590

Beluga

30g - £390

Served with egg white, egg yolk, sour cream, spring onion, blinis

Beluga Gold Martini - £38

V: Vegetarian - VG: Vegan - G: Made without gluten

A suggested discretionary service charge of 14% will be added to your final bill,
all prices are inclusive of VAT

Meat cooked in a Josper

Australian Wagyu Tagliata (G) Josper-grilled Wagyu flank steak, fresh rocket, Parmesan	£39
Devil Baby Chicken (G) Whole baby chicken, spatchcocked in-house, marinated in a bold spicy devil sauce	£39
Chicken Milanese Tarragon & lemon breadcrumb, fine herb mayonnaise	£32
Grilled Lamb Chop Pea relish, cherry tomatoes, lamb bonbon, verbena & harissa lamb jus	£54
Chateaubriand - 500g Served with béarnaise sauce and meat jus	£130
Wagyu Beef Picanha - 300g/600g Charcoal-grilled rump cap, green peppercorn sauce	£58 / £115
Tomahawk Black Angus - 1.3kg	£149
Kagoshima Wagyu beef ribeye - 250g/500g	£95 / £195

Fish

Octopus alla Luciana (G) Tomato sauce, Taggiasche olives, capers, anchovies	£32
Josper-Grilled Prawns (G) Lemon butter, house aioli	£34
Yellowfin Tuna Tataki (G) Sesame crust, yuzu ponzu, XO	£39
Cod Fillet, Riviera (G) Confit cod, Riviera vegetables, sauce vierge	£38
Salt-Encrusted Sea Bass - 1.2 kg	£160
Dover Sole Meunière - 600g	£78
Bouillabaisse - to share Mediterranean fish, saffron fish broth, rouille, aioli, focaccia	£46/person
Grilled Sea Bass - 600g/1.2kg	£62 / £120
Catch of the Day	Market Price

V: Vegetarian - VG: Vegan - G: Made without gluten

A suggested discretionary service charge of 14% will be added to your final bill,
all prices are inclusive of VAT

Pasta & Risotto

Black Truffle Maccheroni (V) Black truffle and Parmesan creamy sauce	£43
½ Lobster & Prawn Linguine Cherry tomatoes, lobster sauce, espelette pepper, basil	£65
Wild Mushroom Linguine (V) Ceps, madeira & parmesan cream, fresh herbs	£32
Maccheroni alla Norma (V) Aubergine, tomato, basil, mozzarella	£28
Meatball Linguine Homemade meatballs, rich tomato sauce, basil	£29
Seafood Risotto (G) Scallops, king prawns, calamari & mussels, lobster bisque	£36

Sides

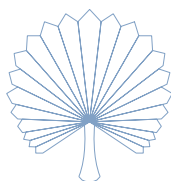
Mashed Potatoes (V) (G)	£10
Truffle Mashed Potatoes (V) (G)	£14
Sautéed Seasonal Greens (VG) (G)	£13
Sautéed Seasonal Mushrooms (V) (G)	£10
Crispy Baby Potatoes (V)	£10
Jasmine Rice in Coconut Milk (VG) (G)	£10
Truffle Macaroni (V)	£14
Little Gem salad with Mustard and Walnut (V)	£10

Sauces - £4

Peppercorn Sauce | Meat Ju | Sauce Vierge | XO Sauce

V: Vegetarian - VG: Vegan - G: Made without gluten

A suggested discretionary service charge of 14% will be added to your final bill,
all prices are inclusive of VAT



La Môme London
Wilton Place • London, SW1X 7RL
lamomelondon@lamomegroupe.com

LA MÔME - LA MÔME PLAGE - MIDÔ - MÔKA - LA MÔME RIVIERA
Cannes - Monte Carlo - Paris - London - Roquebrune-Cap-Martin