

Set Lunch Menu

From Monday to Friday - £39

Starters

Burrata, Heritage Tomatoes (V) (G)

Creamy burrata, spicy tomato dressing

Niçoise Salad (G)

Seasonal greens, tuna, tomato, egg, bell pepper, spring onion

Chicken Caesar Salad

Little gem, Parmesan, croutons, Caesar dressing

Beef Tartare

Hand chopped prime beef, shallots, capers, Dijon mustard

Parmesan Gem Salad (V)

Hazelnuts, truffle mustard dressing

Main course

Maccheroni alla Norma (V)

Aubergine, tomato, basil, mozzarella

Cod Fillet (G)

Seasonal greens, sauce vierge

Chicken Milanese

Tarragon & lemon breadcrumb, fine herb mayonnaise

Octopus alla Luciana (G)

Crispy grilled octopus, capers, tomato sauce, olives

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

MOMÉ
London



Specials

King Crab Salad - £59

Avocado, little gem lettuce, guacamole, mango dressing

1/2 Lobster & Prawn Linguine - £62

Cherry tomatoes, lobster sauce, Espelette pepper, basil

Tomahawk Black Angus - 1.3kg - £149

Kagoshima Wagyu beef ribeye - 250g / 500g - £95 / £195

Chateaubriand - 500g - £130

Served with meat jus

Grilled Sea Bass (G) - 600g / 1,2kg - £56 / £110

Dover Sole Meunière - 600g - £72

Catch of the Day - Market Price

Oysters Louët-Feisser n3 (G) - 3 / 6 / 12 - £14 / £28 / £56

Served with shallots vinegar and lemon

Salads & Nibbles

Whipped Aubergine, Tahini & Greek Yoghurt (V) - £14

Charred aubergine, tahini & Greek yoghurt cream, pomegranate

Caesar Salad - £26

Choice of chicken or prawns, little gem, Parmesan, croutons, Caesar dressing

Crispy Buckwheat & Crab - £21

Brown & white crab, roasted hazelnut, aged Comté cheese

Burrata & Heritage Tomatoes (V) (G) - £25

Creamy burrata, spiced tomato dressing, basil oil

Niçoise Salad (G) - £26

Seasonal greens, tuna, tomato, egg, bell pepper, spring onion

Parmesan Gem Salad (V) - £22

Hazelnuts, truffle mustard dressing

Pasta

Meatball Linguine - £29

Homemade meatballs, rich tomato sauce, basil

Black Truffle Macaroni (V) - £39

Black truffle and Parmesan sauce

Maccheroni alla Norma (V) - £25

Aubergine, tomato, basil, mozzarella

Wild Mushroom Linguine (V) - £26

Ceps, Madeira & Parmesan cream fresh herbs

Meat

Australian Wagyu Tagliata (G) - £34

*Josper-grilled Wagyu flank, rocket,
Parmesan*

Chicken Milanese - £32

*Tarragon & lemon breadcrumb,
fine herb mayonnaise*

Beef Tartare - £32

Hand-cut prime beef, shallots, capers, Dijon mustard, fries

La Môme Signature Burger - £26

*Brioche, lettuce, tomato, gherkins,
crispy onion, sauce, fries
add cheese - £3 add bacon - £3*

La Môme Club Sandwich - £26

*Breaded chicken breast, lettuce,
tomato, eggs, avocado, sriracha
mayonnaise, fries*

Vitello Tonnato - £27

*Thinly sliced veal, creamy tuna sauce,
capers, pickled onions*

Foie Gras Terrine - £29

*Calvados jelly, fig & apricot chutney,
toasted brioche*

Fish

Sea Bass Fillet (G) - £31

*Seasonal green vegetables,
refreshing sauce vierge*

Tuna Tartare (G) - £26

Inspired by Niçoise flavours

Cod Fillet, Riviera (G) - £38

*Confit cod, Riviera vegetables,
sauce vierge*

Octopus alla Luciana (G) - £27

*Crispy grilled octopus, capers, tomato
sauce, olives*

Josper-Grilled Prawns (G) - £34

Lemon butter, house aioli

Salmon Tartare (G) - £24

*Avocado, yuzu kosho, green apple,
citrus, shiso*

Sides

Mashed Potatoes (V) (G) - £7

Sautéed Seasonal Greens (VG) (G) - £8

Sautéed Seasonal Mushrooms (V) (G) - £10

French Fries (VG) - £7

Truffle Macaroni (V) - £10

Little Gem salad with mustard and walnuts (V) - £10

Sauces - £4

Peppercorn Sauce | Meat Jus | Vierge Sauce | XO Sauce

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Desserts

Affogato (V) (G) - £8

Vanilla ice cream topped with hot espresso

Saint-Honoré - £14

*Crunchy puff pastry, salted caramel, vanilla cream,
caramelised vanilla cream puff*

Tiramisu (V) - £14

Traditional tiramisu, mascarpone cream, espresso soaked biscuits

Cookie (V) - to share - £29

Served with dark chocolate, salted butter caramel, vanilla ice cream, pecan

Caramelia Chocolate Fondant (V) - £17

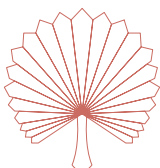
Tonka ice cream, chocolate crumble

Raspberry & Champagne Pavlova (G) - £16

Vanilla cream, milk crumbs, raspberry gel and jus, coated raspberries

Fresh Fruits Platter (VG) (G) - £19

Selection of Ice Creams and Sorbets (V) (G) - £4 / scoop



La Môme London

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