



LA GRANDE FETE

A WEEK OF CELEBRATING ALL THINGS FRENCH

Monday 2nd – Saturday 7th September

THE SURPRISE

EST. 1853

THE SURPRISE



MON 2ND – CHANSONS FRANCAISES DUO

7:30PM - 9:30 (2 SETS)

TUESDAY 3RD EVENING – TRADITIONAL FRENCH MIME ARTIST

7PM ONWARDS

WED 4TH SURPRISE - GYPSY JAZZ TRIO

7PM - 10PM (3 SETS)

No ticket required. Please call us on 020 3837 4600 or visit our website to book a table.



LA GRANDE FETE - FRENCH WEEK MENU

Monday 2^d – Saturday 7th September

Apéritif

FRENCH MARTINI, Sapling vodka, Chambord, pineapple juice
BREAKFAST MARTINI, Sapling gin, Cointreau, lemon juice, orange marmalade

Starters

CLASSIC FRENCH ONION SOUP, Comté croutons
ESCARGOT DE BOURGOGNE, warm French baguette, parsley & garlic butter

Paired with

SAUVIGNON TOURAINE, DOMAINE DE MARCE LOIRE, France 2022

Mains

CONFIT BARBARY DUCK LEG, pommes fondantes, green beans, lardons, orange and Madeira jus
BOUILLABAISSE, mussels, prawns, gurnard, monkfish, samphire, saffron potatoes and rouille

Paired with

CHARDONNAY, LA FOULE, IGP PAYS D'OC, France 2022
BOARDEAUX, JEROBOAMS, FRANÇOIS THIENPONT, France 2018

Puddings

CRÈME BRULÉE

SELECTION OF CHEESES, Roquefort, Comté, Reblochon, artisan crackers, apple, walnuts

To Finish

SAUTERNES, Romer du Hatoy, France 2016

A selection from Harris Vintners (please ask the team for a full list)

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team.

Please ask a member of the team for more information.