

# La Bibliothèque Brunch Menu

Milk bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

Mackerel, Gilda, Pickled Jalapeños, Cucumber Ajo Blanco

Smoked Seabass, Fennel, Apple, Salted Radish, Sesame Milk

Beetroot, Pickled Plums, Smoked Sour Cream, Gaspacho



Tofu, Black Garlic Praline, Pickled Mushrooms, Wakamé, Dashi Crisp

Cod, Carrots, Fermented Carrot Katsu Sauce, Pickled Kumquats

Pork Belly, Crispy Potato Terrine, Hispi Cabbage, Prawns, Coco Beans

Chicken Breast, Butternut, Tenderstem Broccoli, Miso, Preserved Lemons



Supplementary Dessert

Chocolate Crèmeux, Miso Caramel, Hazelnuts, Pear, Cocoa Nibs Crisps +£12

Plums, Sichuan Ice Cream, Lemon Cake + £11

Yoghurt Parfait, Apples, Cucumbers, Almond Crumb +£11.5

Espresso Martini, Cocoa, Parsnip Ice Cream, Coffee & Spice Foam + £11



Prosecco - Italy's finest bubbles

Negroni Sbagliato - Gin, Red Vermouth, Campari, Sparkling Wine, Soda, Orange

Pink Lady - Tequila, Lime Juice, Pink Pepper, Pomegranate Syrup, Prosecco

Sunshine in a Glass - Gin, Rose Wine & Grapefruit Reduction, Citrus, Peach & Jasmine

Junglebird #2 - Dark Rum, Campari, Lime, Pedro Ximenes, Roasted Pineapple Soda

Perfect Passion - Absolut Vodka, Redberries, Passionfruit, Citrus

*Bottomless Brunch is priced at £70pp. A discretionary service charge of 13.5% will be added to the bill. Please inform the staff of any allergies.*