



BRUNCH

VIENNOISERIE

Buttermilk pancakes with maple syrup
with roasted banana, raisins & pecans
with mixed berries & lemon ricotta
with berries
with bacon
Gluten-free pancakes available

Selection of pastries
Pain au chocolat gianduja, almond croissant,
pain aux raisins & croissant

HORS D'OEUVRES

Crab cake, lemon sauce & fennel salad

“Pot au feu” of vegetables,
toasted quinoa, basil condiment

Apple wood smoked salmon,
honey mustard dressing

Cured beef carpaccio, truffle-ceps dressing

Tuna tartare

Steak tartare

Scrambled eggs with Périgord truffle ✨

Yellowtail with citrus dressing

Burrata with tomatoes

Courgette fritters

Snails with garlic butter

Padrón peppers

Prawn cocktail

Tomato salad ✨

EGGS

Eggs Florentine

Eggs Benedict

Eggs Royale

Scrambled eggs
with smoked salmon
with Ibérico ham
with caviar ✨

SALADS

Chicken & bacon Caesar

Caesar salad with prawns

Cobb ✨

Organic quinoa & herbs

Beetroot, goat cheese & pistachios ✨

Endive, gorgonzola & candied walnuts

“Le Puy” green lentil

Sweetcorn & pomegranate

N25 CAVIAR

With condiments & toast or blinis

OYSTERS

Gillardeau No.2 *six dozen*

Jersey Royal No.3 *six dozen*

Oscietra Réserve 50g. *Medium soft grains, creamy savoury aroma of the ocean breeze*

The Arts Club Réserve 50g. *Large firm grains, perfectly balanced delicate nutty nuances with rich buttery finish*

Kaluga Réserve 50g. *Large firm grains, complex umami flavours with finesse & elegance*

FROM THE TERROIR

FROM THE SEA

TASTE OF ITALY

Linguine all’arrabbiata
Pappardelle with veal ragù sauce
& roasted tomatoes
Pumpkin risotto with sage and gorgonzola ✨
Tagliatelle with Périgord truffle ✨

Veal piccata al limone

The Arts Club burger ✨

Roasted marinated baby chicken,
lemon confit & tamarind

Veal chop, parmesan-rosemary crust
& marsala sauce ✨

Lamb chops, hummus & tomato
red pepper relish ✨

Rib-eye (400g) Fillet (200g)

Sauces: *Béarnaise, chimichurri, blue cheese, red*
wine or green peppercorn

Acacia honey marinated black cod

Dover sole “meunière style”

Wild Sea bass with artichoke purée, roasted artichokes
and Gascogne sauce ✨

Wild tiger prawns, citrus butter & almond

ROAST

Prime rib with roasted potatoes
& Yorkshire pudding
served on Sunday

SIDES

Gratin dauphinois Tenderstem broccoli with chilli oil ✨ Truffle mash potatoes Green beans ✨ Mac & Cheese
Creamed spinach Mixed leaves Sweet potato & parnisp purée Chips



Provenance, excellence and sustainability are core to our approach to cooking at The Arts Club. We create food with a deep respect for the ingredients we work with; working closely with farms, producers and suppliers who care as much as we do. The menu combines flavours from around the world with Mediterranean influences – and I hope you enjoy the dishes we have created.

Jean-Luc Mongodin

Executive Head Chef