

MISTRESS

MISTRESS BREAD AND BUTTER

Baked Bread, House Made Butter

STURIA OSCIETRA 30g 50g
CAVIAR
Blinis

LOBSTER ROLL

*Dressed in Aioli, Served in Brioche
with Lemon Truffle Hollandaise*

COLD & RAW

OYSTERS;

CLASSIQUE - *Served with Mignonette,
Tabasco and Lemon*

NOUVEAU - *Served with Champagne
Granita and Pickled Apple*

BURRATA or BURRELLA (V)

*Figs, Ripe Tomatoes, Herb Oil, Crunchy
Buckwheat*

HAMACHI CRUDO

*Granny Smith Sauce Vierge, Mandarin,
Lemon Aioli*

OCTOPUS CARPACCIO

Pink Peppercorn, Lemon, Octopus Aioli

TUNA TARTARE

*Shallot, Citrus Dressing, Avocado,
Arborio Rice Cracker*

STEAK TARTARE

*Crunchy Sourdough, Cured Egg Yolk,
Cornichons and Radishes*

AVOCADO TARTARE (V)

Tomato, Shallots, Sourdough Toast

BEEF CARPACCIO

*Fried Capers, Parmigiano Reggiano,
Rocket, Anchovy Aioli*

TOMATO CARPACCIO (V)

*Puffed Buckwheat, Dijon Dressing,
Tomato Vinegar, Burrella*

HOT

GRILLED JUMBO PRAWN

Lemon, Garlic, Chilli

STONE BASS DUGLÉRE

*Poached Stone Bass, Tomato, Butter,
Dill, Samphire*

LOBSTER LINGUINE

*Bottarga, Roasted Tomatoes and
Bisque Sauce* HALF FULL

SEARED DIVER SCALLOPS

*Jerusalem Artichoke, Chicken Jus,
Smoked Chicken Skin, Pomelo*

SOLE MEUNIÈRE

Butter, Lemon, Capers

GRATINATED KING CRAB LEG

Brown Crab Aioli, Lemon, Crab Crisps

HOT

TRUFFLE RIGATONI (V)

*Mascarpone Cream, Fresh Truffles
Vegan option available upon request.*

GRILLED STRIPLOIN STEAK

Bernaise Sauce or Café de Paris butter

GRILLED WAGYU TOMAHAWK

Café de Paris Butter

LAMB CUTLETS

Sunchoke Purée, Lamb Jus, Red Chilli

GRILLED POUSSIN

Lemon Pepper Jus

SMOKED DUCK BREAST

Blood Orange, Duck Jus, Celeriac

SIDES

RATATOUILLE

*Roasted Courgette, Aubergine,
Onions, Tomatoes*

POMME PURÉE

Truffle, Butter, Salt

POMMES FRITES

Rosemary Salt

MISTRESS TRUFFLE FRITES

*Fresh Black Truffle, Parmigiano Reggiano,
Truffle Aioli*

POMME DAUPHINOISE

Gruyère

NIÇOISE SALAD

*Confit Tuna, Anchovies, Kalamata
Olives, Soft Boiled Egg*

BABY GEM SALAD

Cucumber, Avocado, Dijon Vinaigrette

FRENCH BEAN SALAD

*Pink Peppercorn Dressing, Beetroot,
Ricotta, Toasted Walnuts*

GRILLED TENDERSTEM BROCCOLI

Garlic Oil, Sea Salt

*Your bill will include an optional 10% service charge and
a 5% entertainment fee. Please inform our team of any
allergies or dietary requirements.*

