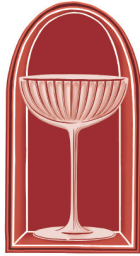


Chez Roux

THE LANGHAM

LONDON



Chez Roux draws its inspiration from Chef Michel Roux's cherished memories of his upbringing: his rural Kent childhood in the 1960s, growing up at the Fairlawne estate where his father, Albert Roux OBE, served as a private chef for the Cazalet family, and the inaugural menus of Le Gavroche. This menu has been meticulously crafted with these influences in mind, showcasing historical British favourites and traditional French culinary techniques, all presented through contemporary and refined dishes.

In the words of Chef Michel Roux himself: "Many of the recipes that graced tables in the 60s have faded into obscurity, yet the essence of those dishes holds a special place in my heart – a fusion of British classics with the finesse of traditional French methods. With a hint of nostalgia and boundless excitement, I invite you to savour the menu at Chez Roux at The Langham."

A handwritten signature in black ink, reading "Michel Roux". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

APERITIFS

Mont Blanc 19

Taittinger Brut, Maraschino, Angostura bitters, cherry, cinnamon

Scotch 75 21

The Singleton 12 YO, Rathfinny sparkling wine, pear cordial

Castle Farm 20

Lavender infused No.3 London Dry Gin, Maraschino, violet bitter, jasmine, blueberry, lemon

Companion 22

Château de Breuil Calvados, Grand Marnier, orange and cinnamon

Tangerine Spritz (non-alcoholic) 19

Everleaf Forest, Wild Idol Rosé sparkling, rhubarb, hibiscus

CHAMPAGNE AND SPARKLING

£ 125 ML £ BOTTLE

Rathfinny Classic Cuvée Brut	17	78
Rathfinny Rosé Brut	19	85
Taittinger Brut Réserve NV	24	130
Taittinger Prestige Rosé NV	31	150

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please let us know before you order.

As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a particular allergen.

Adults need around 2000 kcal a day.

MICHEL'S TASTING MENU

100 | 160 *with wine pairing*

Burford Brown Egg

White asparagus, hollandaise, Oscietra Caviar
Rathfinny Classic Cuvée Brut

Cornish Dover Sole

Scallop mousse, parsley, chervil, Soubise sauce
Kit's Coty Bacchus

Bucleuch Beef Fillet

Roscoff onion, mousseline sauce, VSOP Cognac
El Meson Gran Reserva

Stichelton and Pitchfork Cheddar

Damson jelly, sourdough crackers
Blandy's Duke of Clarence Rich, Madeira

Rum and Banana Soufflé

Banana ice cream (V)

1361 KCAL



MICHEL'S VEGETARIAN TASTING MENU

100 | 160 *with wine pairing*

'Lyonnaise Salad'

Burford brown egg, chestnuts, roasted celeriac

Rathfinny Classic Cuvée Brut

White Asparagus à la Grenobloise

Lemon, capers, croutons (VE)

Kjt's Coty Bacchus

Delica Pumpkin Pithivier

Jerusalem artichokes, Muscat grapes, Merlot dressing (VE)

El Meson Gran Reserva

Devon Blue and Spenwood Cheese

Damson jelly, sourdough crackers

Blandy's Duke of Clarence Rich, Madeira

Rhubarb and Rose Creamy Rice

Rhubarb compôte, lychee sorbet (VE)

1105 KCAL



STARTERS

Rabbit Ballotine 16

Pistachio, olive, green apple 297 KCAL

Bluefin Tuna Crudo 18

Blood orange dressing, fennel & samphire salad 310 KCAL

Welsh Rarebit 15

Montgomery cheddar, stout, pickled walnut (V) 624 KCAL

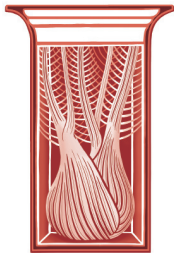
Beef Tartare 18

Confit egg yolk, horseradish, capers, shallot 358 KCAL

Burford Brown Egg 17

White asparagus, hollandaise (V) 398 KCAL

Add 5g Oscietra Caviar 5 12 KCAL



MAINS

Bucleuch Beef Fillet 55

Roscoff onion, mousseline sauce, VSOP Cognac 581 KCAL

Roasted Shropshire Chicken 35

Grilled corn, polenta crisp, jus gras 495 KCAL

Côte de Porc 'Milanese' 39

Suffolk pork, Somerset cider, purple sprouting broccoli 790 KCAL

Cornish Sole 45

Scallop mousse, parsley, chervil, Soubise sauce 572 KCAL

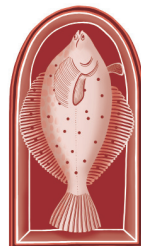
Delica Pumpkin Pithivier 26

Jerusalem artichokes, Muscat grapes, Merlot dressing (VE) 393 KCAL

SIDES SERVED TO THE TABLE

Gratin Dauphinois 246 KCAL

Green Beans 'Amandine' (VE) 185 KCAL



BRITISH FARMHOUSE CHEESE 14

Stichelton, Nottinghamshire

Spiced plum chutney, fennel sourdough 452 KCAL

Pitchfork Cheddar, Somerset

Damson jelly, oatcakes 450 KCAL

DESSERTS 14


Rum and Banana Soufflé

Banana ice cream (V) 245 KCAL

Apple Tarte Tatin

Madagascan vanilla ice cream, salted caramel sauce (V) 520 KCAL

Rhubarb and Rose Creamy Rice

Rhubarb compote, lychee sorbet (VE)  160 KCAL

Chocolate, Caramel and Coffee

66% chocolate cream, caramel mousse, coffee ice cream, crunch (V) 267 KCAL



DIGESTIFS

Espresso Martini 19

Cariel Vanilla Vodka, Cynar, chestnut, espresso

Brandy Alexander 22

Hennessy VS, crème de cacao, cream, pineapple puree, nutmeg

Irish Coffee 22

Nikka Coffey Malt, espresso, cream, macadamia nut

Sazerac 21

Peppermint-infused Maker's Mark, Pedro Ximénez sherry, hazelnut, Peychaud's Bitters, absinthe

PORT

Taylor's 20 Year Old Tawny Port, Douro Valley 27

Dow's Quinta do Bomfim Single Quinta Vintage Port 2015 32

DESSERT WINES

Disznókő Dorgó Vineyard, Tokaji Aszú 5 Puttonyos, Hungary, 2013 28

Chateau Delmond, Sauternes, Bordeaux, France 2016 16

Blandy's Duke of Clarence Rich, Madeira, Portugal 12

