

COQ D'ARGENT

EVENING STANDARD SAMPLE MENU

Saumon fumé d'Ecosse, blinis et crème de raifort

Scottish Bradan Orach smoked salmon, wholemeal blinis and horseradish cream

Terrine de foie gras au canard fumée et poire aigre douce

Foie gras and smoked confit duck terrine with pickled pear purée

Risotto de potiron et fromage de chèvre au chili

Pumpkin risotto with chilli marinated goats cheese

Thon rouge grillé aux épices, purée de coco à l'ail fumé et chorizo

Grilled yellow fin tuna, mild spices, white coco bean purée and chorizo

Cuisse de canard confite, purée de panais, carottes de Chantenay

Confit duck leg, parsnip purée with Chantenay carrots and baby onions

Cannelloni aux champignons sauvages, épinards et crème fraîche

Wild mushroom, spinach and crème fraîche cannelloni with toasted pine nuts

Crème brûlée, sablé au citron

Burnt vanilla cream, lemon shortbread

Tranche d'ananas caramélisée, glace à la noix de coco

Roasted pineapple slice with sponge and coconut ice cream

Gâteau au fromage frais, chocolat blanc et mûres

Baked white chocolate and blackberry cheesecake

3 courses for £25
including a glass of Perrier-Jouet champagne

To enjoy this offer you will either need an Eros Card or 2 printed tokens from the Evening Standard. Tokens will be printed in the Standard daily until 13 February 2009.

Please present your 2 tokens or Eros Card when you arrive at the restaurant.

Available 5 January to 13 February 2009, subject to availability. Includes VAT at 15%. A discretionary service charge of 12.5% will be added to your bill.