



ROYAL
OPERA
HOUSE

BALCONIES
RESTAURANT

La bohème

Three courses 75.00

Wild strawberry Ruinart Champagne cocktail 15.00

Seasonal canapés 12.50

White gazpacho, toasted almonds, membrillo
Spiced aubergine salad, mint yoghurt
Balik smoked salmon, potato pancake, pickled cucumber, crème fraiche
Portland crab vinaigrette, herbs
30g oscietra caviar, blinis, crème fraiche, chives *60.00 supplement*
Prosciutto San Daniele, charentais melon

Spiced aubergine salad, mint yoghurt
Spinach mousse, summer vegetables, hollandaise sauce
Fillet of hake, buttered cucumber, brown shrimps, dill
Darne of turbot, spinach, chive butter sauce
Breast of chicken, Montpellier butter, potato puree, fondant onions
Fillet steak, duxelles, glazed shallots, red wine sauce

Seasonal leaf salad with merlot vinaigrette 4.00
San Marzano tomato salad 4.00
Buttered spinach 4.00
New potatoes with mint 4.00

Seasonal fruit plate
Vanilla bavarois, summer berry compote, brandy snap
Chocolate marquise, pistachio crème anglaise, pistachio brittle
Apricot, almond tart, clotted cream
Gooseberry elderflower fool, shortbread
Selection of British farmhouse cheeses, fruit bread