

# CAFE BOHEME

## PÂTÉ, RILLETES & CHARCUTERIE

Chicken liver parfait 9  
Salmon rilette 8  
Baked Camembert v 11  
Game terrine 10  
Fromages du jour 10  
Charcuterie 9/14

## ENTRÉES

Rock oysters, mignonette 19/33  
Soupe a l'oignon 9  
Soupe du jour pb 8  
Oeuf mayonnaise v 3 aux anchois 4  
Six escargots, bacon, garlic 10  
Steak tartare 13/17  
Quiche de la maison 9

## SANDWICHES

Cheeseburger, frites 16  
Croque monsieur/madame 10/11  
Chicken club, bacon, tarragon mayo 13  
Pan bagnat 14

## SALADES

Roast chicken, bacon, avocado,  
baby gem, radish 10/14  
Tuna Niçoise 11/15  
Avocado, butter lettuce,  
sherry vinaigrette pb 8/12  
Beetroot & goat's cheese v 10/14

## PLATS

Bavette, frites, dijonnaise 19  
Beans cassoulet pb 14  
Salmon, creamed spinach 19  
Pork ribeye, mushroom, cabbage 16  
Poulet, frites 18  
Duck confit, Puy lentils 24  
Moules marinière, frites 17/33  
Omelette, ham/cheese/mushroom 11  
Cod, leeks, meuniere sauce 23  
Toulouse sausage, pommes purée 15  
Beef Bourguignon, lardon, vegetables 21  
Entrecote, frites, béarnaise 29

## SIDES ALL AT 6

Frites pb | Mixed leaves pb  
Pommes purée | Greens pb | Carrots

## LUNCH & PRE-THEATRE

Set menu served with a  
complimentary soft/wine/beer

Monday to Friday  
12pm-6pm



SCAN TO VIEW  
A MENU WITH  
CALORIES

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients.

We are a cashless business & only accept credit or debit card. PB = Plant Based | V = Vegetarian

Please let us know if you are a Soho House member There is a discretionary 13.5% service charge added to your bill. All above prices are inclusive of VAT.

# PÉTILLANT & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	42
Thienot, Brut NV	13	78
Thienot Rose, Brut NV		82
Billecart Salmon, Brut NV		95
Bollinger Cuvee Speciale, Brut NV		135
Ruinart Blanc de Blancs, Brut NV		165

## BLANC

	glass	carafe	bottle
Maison Vincent, Languedoc 23	9	24	31
Sauvignon Blanc, La Prade, Languedoc 23			34
Picpoul de Pinet, Domaine Luvignac, Languedoc 22	10	28	40
Pinot Blanc 'Les Iris', Mure, Alsace 21			43
Viognier 'Iles Blanches', Chartreux, Rhone 23	11	30	44
Cotes du Rhone 'Samorëns', Ferraton 22			49
Chardonnay, Les Templiers, Cotes de Thongue 22	9.5	25	34
Gaillac, Chateau Lions Lamartine, Tarn Pyrenees 22			39
Muscadet 1er Cru Sevre Maine sur Lie, Vieilles Vignes 22	11.5	32	46
Sauvignon, Domaine la Ragotiere, Loire 22	12	35	48
Sancerre Blanc 'Terres Blanches', Thomas, Loire 22			73
Chateau Haut Maginet Sauvignon, Bordeaux 22			51
Macon Chardonnay, Gueugnon-Remond, Burgundy 22	14	38	56
Petit Chablis, Jean Defaix, Burgundy 22			63
Chassagne-Montrachet, Thomas Morey, Burgundy 22			95

## ROUGE

	glass	carafe	bottle
Maison Vincent, Languedoc 22	9	24	31
Merlot, La Prade, Languedoc 23	9.5	25	34
Les Lauriers Grenache Carignan, Languedoc 22			38
Pinot Noir 'Salices', Lurton, Languedoc 23	11.5	32	46
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 19			59
Syrah, Corbieres, Via Nostrum, Roussillon 20	11	30	44
Gamay, George Duboeuf, Rhone 22			36
Cotes du Rhone Villages, Chateau d'Aigueville 21	14	38	56
Chateauneuf-du-Pape, Beurenard, Rhone 20			95
Malbec, Benjamine du Chateau Lamartine, Cahors 21	12.5	35	50
Cabernet Sauvignon, Les Templiers, Loire 22			34
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	42
Chateau Lalande de Gravet, St Emilion Grand Cru 18			69
Fleurie 'Poncie', Anita, Beaujolais 22			65
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 22			80

## ROSÉ

	glass	carafe	bottle
Maison Vincent, Languedoc 23	9	24	31
Lady A, Provence IGT 23	13	36	51
Domaine De Validation, Aix- En- Provence, 22 (ORG)			55

## BIÈRE & CIDRE

	2/3 pint	pitcher
<b>DRAUGHT</b>		
Kronenbourg 5%	4.75	13.5
Kronenbourg Blanc 5%	5.25	15
Ride, Session IPA 4.6% GF	5.25	15
<b>BOTTLED</b>		
Peroni 5.0%		6
Peroni 0.0%		6
Lucky Saint unfiltered lager 0.5%		7
Cornish Orchards golden cider 5.0%		7