

# CAFE BOHEME

## PÂTÉ, RILLETTES & CHARCUTERIE

Chicken liver parfait, brioche 7  
Fromages du jour 9  
Charcuterie 8/13

## ENTRÉES

Oeuf mayonnaise <sup>v</sup> 2  
Soupe à l'oignon 7  
Green vegetable soup <sup>pb</sup> 7  
Salt cod croquettes 8  
Six escargots, bacon, garlic 9  
Steak tartare 9/15  
Rock oysters, vinaigrette 15/29

## SANDWICHES

Croque monsieur/madame 9/10  
Chicken club, tarragon mayo 10  
Cheeseburger, frites 17  
Plant based cheeseburger,  
sweet potato frites <sup>pb</sup> 17

## SALADES

Avocado, butter lettuce,  
sherry vinaigrette <sup>pb</sup> 7/11  
Roast chicken, avocado, baby gem,  
radish 8/12  
Tuna Niçoise 9/13

## FORMULE

Complimentary soft/wine/beer  
with any plat\*

Monday to Friday  
12pm-2pm | 5pm-6.30pm

\*does not include Omelette

## PLATS

Omelette, ham/cheese/mushroom 8  
Toulouse sausage, pommes purée 13  
Moules marinière, frites 13  
Poulet, frites 17  
Salmon, haricot verts 18  
Bavette, frites, dijonnaise 18  
Lamb, ratte potato, sugar snap peas 19  
Rib eye, frites, béarnaise 26

## SIDES ALL AT 6

Frites <sup>pb</sup>  
Sweet potato frites <sup>pb</sup>  
Steamed greens <sup>pb</sup>  
Mixed leaves <sup>pb</sup>  
Pomme purée  
Chantenay carrots

## WINES OF THE MONTH

	gls	car	btl
Pinot Blanc 'Signature'	9	27	38
Mure, Alsace 18			
Chateau Terrefort-Lescalles 9	26	37	
Bordeaux 16			

Please let us know if you are a Soho House member

PB = Plant Based | V = Veg | Please let us know if you have any allergies or dietary requirements.  
Our dishes are made here and may contain trace ingredients.  
There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.

# WINE LIST

## SPARKLING & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	8	39
Collet, Brut NV	12.5	65
Collet Rose, Brut NV		67
Ruinart, Brut NV		80
Ruinart Blanc de Blancs, Brut NV		130

## WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 18			29
Chardonnay, Les Templiers, Cotes de Thongue 19			30
Sauvignon Blanc, La Prade, Languedoc 19			31
Viognier, Le Versant, Languedoc 19			33
Gaillac, Chateau Lions Lamartine, Tarn 18			34
Picpoul de Pinet, Les Cazalets, Languedoc 19	8.5	25	35
Pinot Blanc 'Signature', Mure, Alsace 18	9	27	38
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 18			39
Sauvignon, Domaine la Ragotiere, Loire 19	10	28	40
Macon Villages Chardonnay, Perraud, Burgundy, 18			46
Petit Chablis, Jean Defaix, Burgundy 19	12	34	48
Sancerre 'Terres Blanches', Thomas, Loire 18			60
Chassagne-Montrachet, Thomas Morey, Burgundy 17			88

## RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 18			29
Merlot, La Prade, Languedoc 19	7.5	20	30
Cabernet Sauvignon, Les Templiers, Loire 19			32
Pinot Noir, Le Versant, Languedoc 19	8.5	25	35
Chateau Terrefort-Lescalles, Bordeaux 16	9	26	37
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18			38
Minervois, Chateau Agnel, Languedoc 16			39
Costieres de Nimes, Syrah, Mas Bressades, Rhone 17			39
Cotes du Rhone Villages, Chateau d'Aigueville 16			40
Malbec, Benjamine du Chateau Lamartine, Cahors 17	11	30	44
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			46
Chateau Perron, Lalande de Pomerol 16			59
Chorey Les Beaune, Domaine Maillard, Burgundy 16			67
Chateau Boutisse, St Emilion Grand Cru 14			79
Chateauneuf-du-Pape, Beurenard, Rhone 16			88

## ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 19	10	28	41
Lady K, Coteaux d'Aix en Provence 20 (ORG)			65

## BEER & CIDER

DRAUGHT	2/3 pint	pitcher
Kronenbourg 5%	3.5	12
Sassy Organic Cider 4%	3.5	12
The Rascal Session IPA 4%	3.75	12

## BOTTLED

	330ml
Brewdog Nanny State 0.5%	4
Bellerose Blonde Extra 6.5%	4.5
Work IPA 5.4%   Brewdog Vegabond Pale Ale 4.5%	5
Sassy Cidre Rose 3.0%	5