

# CAFE BOHEME

## PÂTÉ, RILLETES & CHARCUTERIE

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

## ENTRÉES

Oeuf mayonnaise v 2  
Soupe à l'oignon 7  
Green vegetable soup pb 7  
Leeks vinaigrette, truffle pb 7  
Salt cod croquettes 9  
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 pb 17

## WINES OF THE MONTH

	gls	car	bt1
Viognier	8.5	25	35
Le Versant, Languedoc 19			
Ventoux Syrah Grenache	10	28	40
Perrin, Southern Rhone, 18			

## SALADES

Avocado, butter lettuce,  
sherry vinaigrette pb 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  
Beef bourguignon 14  
Salmon, white beans, chard 16  
Poulet, frites 17  
Bavette, frites, dijonnaise 18  
Cod, girolles, beurre blanc 18  
Rib eye, frites, béarnaise 26

## SIDES ALL AT 6

Frites pb  
Sweet potato frites pb  
Steamed greens pb  
Mixed leaves pb  
Pomme purée  
Celeriac remoulade pb



APPLY TO BE  
A SOHO FRIENDS  
MEMBER

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	9	41
Collet, Brut NV	12.5	68
Collet Rose, Brut NV		70
Ruinart, Brut NV		85
Ruinart Blanc de Blancs, Brut NV		145

## WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Cotes de Gascogne, Jean de Vignes, Plaimont 19			29
Chardonnay, Les Templiers, Cotes de Thongue 19	8	23	30
Sauvignon Blanc, La Prade, Languedoc 19			31
Viognier, Le Versant, Languedoc 19	8.5	25	35
Gaillac, Chateau Lions Lamartine, Tarn 20			35
Picpoul de Pinet, Les Cazalets, Languedoc 20	9	26	37
Pinot Blanc 'Signature', Mure, Alsace 18			40
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 19			42
Sauvignon, Domaine la Ragotiere, Loire 20	10.5	29	43
Macon Villages Chardonnay, Perraud, Burgundy, 18			49
Petit Chablis, Jean Defaix, Burgundy 19			50
Sancerre 'Terres Blanches', Thomas, Loire 18			65
Chassagne-Montrachet, Thomas Morey, Burgundy 19			90

## 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	8	23	30
Cabernet Sauvignon, Les Templiers, Loire 19			30
Corbieres, Via Nostrum, Roussillon 19			35
Pinot Noir, Le Versant, Languedoc 19	9	26	37
Chateau Terrefort-Lescalles, Bordeaux 20			39
Ventoux Syrah Grenache, Perrin, Southern Rhone, 18	10	28	40
Minervois, Chateau Agnel, Languedoc 16			40
Costieres de Nimes, Syrah, Mas Bressades, Rhone 17			42
Cotes du Rhone Villages, Chateau d'Aigueville 16			43
Malbec, Benjamine du Chateau Lamartine, Cahors 17	11.5	32	47
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			49
Chateau Perron, Lalande de Pomerol 16			63
Chorey Les Beaune, Domaine Maillard, Burgundy 16			70
Chateau Boutisse, St Emilion Grand Cru 14			83
Chateauneuf-du-Pape, Beurenard, Rhone 18			90

## ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 19	10.5	29	42
Lady K, Coteaux d'Aix en Provence 20 (ORG)			68

## BEER & CIDER

	2/3 pint	pitcher
<b>DRAUGHT</b>		
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	3.75	12.5
The Rascal Session IPA 4%	4	13
<b>BOTTLED</b>		330ml
Brewdog Nanny State 0.5%		4.25
Bellerose Blonde Extra 6.5%		4.75
Sassy Cidre Rose 3.0%		5.25
Work IPA 5.4%   Brewdog Vagabond Pale Ale 4.5%		5.25