

TEN ROOM

Breakfast Menu

Menu created by Armand Sablon, Chef De Cuisine
Available from 7-11am

Breakfast

Continental

Freshly squeezed orange
or grapefruit juice
Fresh fruit salad
Brown *or* white toast
Freshly baked morning pastries
Tea *or* coffee
£26

Mixed Basket

Selection of croissant au beurre
Pain au chocolat
Danish pastries and muffin
£11

Express

Freshly squeezed orange juice
Natural yoghurt
Granola
Fresh fruit salad
Freshly baked morning pastry
Tea *or* coffee
£18

English

Freshly squeezed orange
or grapefruit juice
Two eggs (fried, poached
or scrambled)
Streaky and back bacon
Cumberland sausage
Black pudding, field mushroom and
plum tomato
Brown *or* white toast
Freshly baked morning pastries
Tea *or* coffee
£32

Eggs

Fried, poached *or* scrambled £10
2 boiled eggs and soldiers
(4 minutes) £10

Fried with Wiltshire ham £14
Fried with black pudding £14

Omelette with cheese, ham
mushroom *or* tomato £16
White omelette £12

Spécialités De La Maison

Eggs Benedict £16
Smoked salmon plate £15
Continental meat platter £12
Waffles *or* pancakes
with maple syrup and berries £14

Eggs Royal £18
Craster kipper £16
Continental cheese platter £11
French toast
with berries *or* streaky bacon £14

Scrambled eggs
with smoked salmon £19
London Cure smoked salmon
and cream cheese bagel £16

Sides

Baked beans £5
Grilled field mushrooms £6
Plum tomatoes £5
Hash browns £5

Dairy

Cream cheese £5
Cottage cheese £5
Greek yoghurt £5
Fruit *or* plain yoghurt £5

Fruits

Exotic fruit salad £11
Mixed berries £13
Fresh sliced fruit plate £12

Muesli & Cereals

Gluten-free muesli with cranberries £6
Granola £7
Granola with banana £8
Bircher muesli £10

Porridge with salt *or* sugar £7
Porridge with banana £8
Porridge with berries £9
Rice Krispies, Weetabix, Cornflakes,
Bran Flakes, Special K *or* Frosties £5

Juices

Selection of freshly squeezed
juices from £5

Coffee

Selection of coffees
from £5

Teas

Selection of teas and tisanes
from £5



THE SET
HOTELS

CAFÉ ROYAL
LONDON

CONSERVATORIUM
AMSTERDAM

LVTETIA
PARIS

Please note that some of our dishes may contain allergens. For further information please ask your waiter.
VAT is included at the current rate. A discretionary 12.5% service charge will be added to your bill.

Spring/Summer 2016

TEN ROOM

All Day Menu

Menu created by Armand Sablon, Chef De Cuisine

Classic Snacks

All served with fries and salad

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| BLT – Triple decker bacon, lettuce and tomato | £14 |
| Provençal vegetable club sandwich | £17 |
| Traditional club sandwich | £18 |
| Cornish lobster club | £28 |
| Grilled sirloin steak and Dijon mustard baguette | £22 |
| Aberdeen Angus cheese and bacon burger | £20 |
| Smoked salmon, cream cheese and avocado bagel | £16 |

Afternoon Tea

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| Plate of afternoon tea sandwiches | £12 |
| Café Royal cream tea | £14 |
| <i>Plain or fruit scones, strawberry jam and clotted cream</i> | |
| <i>Served with tea or coffee of your choice</i> | |

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Spring/summer 2016

TEN ROOM

All Day Menu

Menu created by Sarah Barber, Executive Pastry Chef

Pâtisserie

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| Jaffa cake | £7 |
| Snickers | £7 |
| Black Forest gâteau | £7 |
| Piña colada coconut tart | £7 |
| Strawberry yoghurt tart | £7 |
| Strawberry lemon candy cane | £7 |
| Passion fruit, ginger and chocolate éclair | £6 |
| Yuzu yoghurt gâteau | £6 |
| Raspberry rose sphere | £6 |
| Hazelnut dacquoise and chocolate crèmeux | £7 |
| Bounty macaroon | £7 |
| Ferrero Rocher macaroon | £7 |
| Apricot and pistachio gâteau | £7 |
| Kumquat orange savarin | £6 |
| Spiced anise Sacher torte | £6 |
| Tea cakes per slice | £4 |

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Spring/summer 2016

TEN ROOM

Lunch & Dinner

Menu created by Armand Sablon, Chef De Cuisine
Available from Midday-10.30pm

Starters

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| Chestnut mushroom and truffle soup £10 | Caviar aged with pink Himalayan salt (30g) £95 | Dressed Cornish crab £16 |
| "Café Royal" pink Himalayan smoked salmon £15 | Yellowfin tuna tartare (H) £15 | Terrine of duck, foie gras and quince £14 |
| Crab Bisque £8 | Lobster and fresh water prawn £15 | Carpaccio of beef and parmesan £13 |

Ceviche

All served with spring onion and cresses

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| Celtic scallop, avocado and hazelnut £15 | Loch Duart salmon, fennel gluten free soy dressing (H) £13 | Sea bass, chilli coconut and lime (H) £13 |
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Salads

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| Grilled Provençal vegetables and truffle £14 | Black, red and blonde quinoa, vegetables black olive and miso sauce £12 | Heritage beetroot and goat's cheese £12 |
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Main Courses

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| Yellowfin tuna "Niçoise" (H) £28 | Fillet of salmon, shiitake and vegetable broth (H) £26 | Somerset lamb rump, sweet breads and caramelised shallots £26 |
| Scottish scallops, artichokes and spiced mussels £30 | Dover Sole, grilled or Meunière £39 | Grilled veal cutlet, celeriac creamy polenta £36 |
| Seared bass fillet olives and peppers (H) £30 | Pumpkin and sage tortellini £24 | Peppered sirloin steak and wild mushrooms £38 |
| Beer battered haddock, mushy peas and hand cut chips £19 | Chicken "Royal", salsify, pancetta and salsa verde £27 / £50 (serves 1 or 2) | Loin of pork belly, braised cheek and winter bean cassoulet £24 |

Sides

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| Buttered or steamed spinach £5 | Truffled mashed potatoes £8 |
| Green beans £5 | French fries or hand cut chips £5 |
| New potatoes £5 | Cherry tomato, white onion and parsley £8 |

Continuing Café Royal's legacy of excellent cuisine, Café Royal's menus are full of bold flavours prepared with the finest of ingredients sourced, where possible, from across the British Isles.

We serve a seasonal menu, so we hope you return to enjoy more culinary surprises that we have in store over the coming months. Please, do not hesitate to ask our team if you have any question.



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(H) Healthy dish

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