



Le Gavroche Michel Roux Jr Menu

<https://menulist.menu>
43 Upper Brook Street, London, United Kingdom
(+44)2074080881 - <http://www.le-gavroche.com/>



The menu of Le Gavroche Michel Roux Jr from London includes **67** dishes. On average, dishes or drinks on the menu cost about £32. The categories can be viewed on the menu below. What [User](#) likes about Le Gavroche Michel Roux Jr:

the first time here was nice and eating and service was on the ball. I had only the problem that the waiter gave us the wrong wein and we paid for per bottle instead of per bottle. [read more](#). What [User](#) doesn't like about Le Gavroche Michel Roux Jr:

I was here to celebrate the birthday of my man and the rest of the nh after years as a doctor. friendly waiting staff. the starter of the cheese souffle was very good as its main course. I had no starter and my head of the skrei was a bit overwhelming. it had bones in him (I thought it was filled) was underseasoned, not as hot as it should be, and the sauce was bland. the desserts were good, but we left the feeling t... [read more](#). The restaurant and its premises are wheelchair accessible and thus reachable with a wheelchair or physical limitations. Le Gavroche Michel Roux Jr from London is a good option for a bar if you want to have a cocktail after work and hang out with friends, Likewise, the guests of the establishment prefer the extensive variety of various coffee and tea specialities that the establishment provides. Furthermore, they provide you delectable meals in *French style*, The **tasty** desserts of the establishment also shine not only in the eyes of our little guests.

Le Gavroche Michel Roux Jr Menu



Little things

ARANCINI

Sushi menus

STARTER

Lamm & hähnchen

MUSHROOM

Chops

RACK OF LAMB

Noodle

CRAB

Beverages

HOT COFFEE

2nd course

TARTARE DE LÉGUME RADIS
PASTÈQUE, JAUNE D'ŒUF ET \$28.9
CONDIMENT DE NOIX VINAIGRÉES

Featured item

CANAPES

Viandes

FILET OF BEEF ROSSINI

Les douceurs

GLACES ET SORBETS MAISON \$25.6

Coffee

COFFEE

4th course

CHOU-FLEUR RÔTI, PERSIL,
CÂPRES ET BEURRE NOISETTE \$33.2

5th course

RAVIOLE DE RICOTTA ET SAUGE,
POTIMARRON ET TRUFFES \$45.6

Fromages

LE PLATEAU DE FROMAGES
AFFINÉS \$36.8

6th course

CÉLERI RAVE GRILLÉ,
BETTERAVES, MÛRES ET SAUCE \$42.3
AU PORTO

Le coin apero / amuse-bouche

MATURED CHEESE PLATTER

Italian ice flavors

PASSION FRUIT

3rd course

COQUILLE ST. JACQUES, SABLÉ AUX
ALGUES, ANGUILE FUMÉE ET CITRON

TOFU POÊLÉ, SABLÉ AUX
ALGUES, CITRON ET CRÈME \$31.2
FUMÉE

Restaurant category

DESSERT

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FRENCH

These types of dishes are being served

LAMB

LOBSTER

DESSERTS

Dessert

CAFÉ ET PETITS FOURS \$10.7

SABLÉ ET MOUSSE AUX CHÂTAIGNES, CHOCOLAT AMER ET GLACE AU LAIT \$36.5

BABA AUX POMMES ET CALVADOS, CRÈME CHANTILLY \$39.1

SOUFFLÉ AUX FRUITS DE LA PASSION ET GLACE IVOIRE \$39.8

Poissons et viandes

ROUGET FARCI AUX MOULES ET OLIVES, BEURRE BLANC SAFRANÉ \$53.3

CONTRE FILET, OIGNON FARCI AUX CÈPES ET TRUFFES, SAUCE MADÈRE \$64.4

PIGEON GRILLÉ AU BARBECUE, BETTERAVES, MÛRES ET JUS AU PORTO \$61.9

PAVÉ DE FLÉTAN CUIT AU BEURRE, PERSIL, CÂPRES ET CITRON \$61.4

Hors-d'oeuvres

TARTARE DE CHEVREUIL, JAUNE D'ŒUF ET CONDIMENT DE NOIX \$43.1

COQUILLE ST. JACQUES, SABLÉ AUX ALGUES ET ANGUIILLE FUMÉE \$45.6

RAVIOLE D'AGNEAU ET SAUGE, POTIMARRON ET TRUFFES \$48.2

HOMARD CUIT À LA GRAISSE DE BŒUF, CAROTTES ET JUS ÉPICÉ \$53.3

SOUFFLÉ SUISSESE \$19.0

Dishes are also prepared with these ingredients

CHEESE

SCALLOPS

CARAMEL

FRUIT

CHOCOLATE

Vin exceptionnel selection #1

BARBERA D 'ASTI LA VILLA – 2017

VDP DES COTES CATALANES LE SOULA – 2009

PAYS D'OC, VIOGNIER – 2017

LE G DE CHATEAU GUIRAUD – 2016

VICTOIRE – 2007

L'ESPRIT DE CHEVALIER – 2014

MACON-MONTBELLET LA BERGERIE – 2017

MUSCAT DE BEAUMES DE VENISE – 2018

Vin exceptionnel selection #2

HAUT FAUGERES – 2014

LA GRANDE ANNEE – 2005

CHATEAU GILLETTE – 1996

GIGONDAS – 2015

LADOIX 1ER CRU LES CORVEES – 2014

TOSCANA VERMENTINO – 2018

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SAINT-GUILHEM-LE-DESERT – 2016

MOBIUS – 2008

Main

TÊTE ET PIED DE PORC FARCIS,
OIGNONS BLANCS ET JUS AUX
GRAINES DE MOUTARDE

TRIPES BRAISÉES EN TORTUE

OPÉRA ET GLACE AU CAFÉ AU LAIT

CŒUR D'AGNEAU FARCIS, GREMOLATA À
LA MENTHE

SALADE DE VEAU, SAUCE RAVIGOTE

SABLÉ AUX POIRES ET COULIS DE
MYRTILLES

TURBOT VAPEUR, CAVIAR ET SAUCE AU
CHAMPAGNE

QUENELLE DE SAINT-JACQUES CHLOÉ

OEUF FROID ALBERT

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43 Upper Brook Street, London,
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Opening Hours:
Tuesday 17:00-21:15
Wednesday 17:00-21:15
Thursday 17:00-21:15
Friday 17:00-21:15
Saturday 17:00-21:15

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