



## ***Restaurant Sauterelle Menu***

<https://menulist.menu>

The Royal Exchange London, EC3V 3LR, United Kingdom  
(+44)2076182483 - <http://www.sauterelle-restaurant.co.uk/>

**The Menu of Restaurant Sauterelle from London** contains about 276 different meals and drinks. On average, you pay for a dish / drink about £15. What [Herbert Frank](#) likes about Restaurant Sauterelle:

The food especially the lamb was exceptional. Service was exceptional too. Lots of attention to detail and knowledge about wine was simply amazing. Will surely be back! [read more](#). The diner and its rooms are wheelchair accessible and thus reachable with a wheelchair or physiological limitations. What [Noa Calero](#) doesn't like about Restaurant Sauterelle:

Good fixed price menu and fair value for the location but the food arrived far too quickly considering we 'd bought a bottle of wine and only wanted two courses. The food that arrived was good but it would have been better if they hadn 't served the end of the terrine. Service was pleasant but watch out for their 'Cover Charge ' on the bill, which was described to me as a charge for bread and linen etc. I think it 's... [read more](#). At Restaurant Sauterelle in London, flavorful barbecue is freshly grilled on an open flame and garnished with flavorful sides, the place offers but also **menus from the European context**. Without doubt, the right drink enhances every meal; with this thought in mind, this [gastropub](#) offers a large range of fine and regional alcoholic beverages like beer or wine, Likewise, the customers of the restaurant prefer the comprehensive selection of differing coffee and tea specialities that the establishment provides.

# Restaurant Sauterelle Menu



## Rice dishes

RISOTTO PRIMAVERA

## Pasta

RICOTTA AND SPINACH RAVIOLI

## Süße Desserts

TIRAMISU £8

## Antipasti

GRILLED OCTOPUS £12

## Sweets

STRAWBERRY MILLEFEUILLE

## Drinks

GLASS OF WINE

## Whisky

MACALLAN AMBER

## Whiskey

JOHNNIE WALKER BLACK LABEL

## Pizza-Mini Ø 22cm

RIVIERA

## Champagne

LAURENT PERRIER NV

## Mojitos

GRILLED PINEAPPLE £8

## Soups and Salads

BABY FIELD GREENS

## Cereals

STARTER

## Rose

PATO FRIO CASHMERE, ALENTEJO, PORTUGAL 2014

## Sparkling & Champagne

VEUVE CLIQUOT PONSARDIN NV

## Third Course

STONE BASS FILLET £24

## France

KRUG, GRAND CUVEE NV

## Champagne by the Glass

MOËT CHANDON ROSÉ NV

## Champagne and Sparkling

MOËT CHANDON BRUT NV

## Armagnac

BARON DE SIGOGNAC 10 YR OLD

## Scotch Single Malt

GLENMORANGIE NECTAR D'OR

## Cognac

RAGNAUD SABOURIN ALLIANCE 35

# Restaurant Sauterelle Menu



## Single Malt

MACALLAN GOLD

## Brandy & Cognac

HENNESSY XO

## Brandies

HINE RARE VSOP

## Sushi Or Sashimi

OCTOPUS

## Bourbon & Whiskey

BUSHMILLS BLACK BUSH

## Blended

JOHNNIE WALKER GOLD LABEL

## Info

LEMONGRASS AND GINGER

## Campbeltown

SPRINGBANK 15 YR OLD

## Cognacs

REMY MARTIN EXTRA

## Herbal Infusions

BLACKCURRANT AND HIBISCUS

## Negociant Champagne

LAURENT PERRIER, BRUT NV

## Bourbon & Rye

BUFFALO TRACE

## Lowland

AUCHENTOSHAN 12 YR OLD

## ANTIPASTO PUGNESE

BURRATA D'ANDRIA

£10

## Sweet & Fortified

GRAHAM'S SIX GRAPES

## Sherry and Port

ALFONSO OLOROSO SECO

## Champagne (NV)

BESSERTAT DE BELLEFON, CUVÉE DES MOINES NV

## Rex Cognac Special Serve

GRAND TONIC

## RHUM 4cl

DIPLOMATICO (VÉNÉZUELA)

## Japanese Blossom starter

BLACK SESAME SEEDS TUNA  
TATAKI

£11

## Japanese Blossom Main

ABERDEEN ANGUS BEEF FILLET

£30

# Restaurant Sauterelle Menu



## Brandy, Cognac & Armagnac

HENNESSY FINE

## Isle of Jura

JURA SUPERSTITION

## Pasta - Plain

POTATO GNOCCHI £16

## Scotch & Blended Whisky

JAMESONS

## 21-28 Day Aged Steaks

ABERDEEN ANGUS FILLET £30

## Restaurant Category

ITALIAN

## Dishes are prepared with

SALAMI

## Mains

ROASTED ATLANTIC COD £21

ROASTED COD

## Side dishes

SAUTÉED FRENCH BEANS

WILTED BABY SPINACH

## Spirits

AMERICANO

REMY MARTIN VSOP

## Main Course

SLOW COOKED DENHAM ESTATE RUMP OF LAMB £23

SLOW COOKED BENHAM ESTATE RUMP OF LAMP £23

## Brandy

HENNESSY PARADIS

YSABEL REGINA (SPAIN)

## SINGLE MALT SCOTCH

GLENMORANGIE LASANTA

GLENMORANGIE QUINTA RUBAN

## Calvados

DOMAIN DUPONT VSOP

PERE MAGLOIRE VSOP

## American Whiskey / Bourbon

JACK DANIELS SINGLE BARREL (TENNESSEE)

JACK DANIELS GENTLEMAN JACK (TENNESSEE)

## American Whisky / Bourbon

JACK DANIELS NO.7 (TENNESSEE)

SAZERAC 18 YR OLD RYE WHISKEY

## Pmd Tea's by the Pot

CHAMOMILE FLOWERS

PEPPERMINT LEAVES

# ***Restaurant Sauterelle Menu***



***These types of dishes are being served***

DESSERTS

LAMB

## ***Rosé Wine***

LES AGASSES, VAL JOANIS,  
LANGUEDOC, FRANCE 2015

ES VINO RUSPO, CAPEZZANA,  
TUSCANY, ITALY 2010

SANCERRE ROSE DOMAINE DU PRE  
SEMELE, LORIE, FRANCE 2015

## ***Sweet Wines***

MUSCAT DE RIVESALTES, DOMAINE  
LERYS, ROUSSILLON, FRANCE

ROYAL TOKAJI LATE HARVEST, MAD  
COMMUNE, HUNGARY, 2013

SAUTERNES, CASTELNAU DE  
SUDUIRAUT, FRANCE, 2007

## ***Ports***

WARRE'S OTIMA TAWNY 10 YR OLD

GRAHAM'S QUINTA DOS MALVEDOS,  
2001

BLANDY'S 10 YR MALMSEY MADEIRA

## ***Scotch***

LAGAVULIN 16 YR OLD

OBAN 14 YR OLD

JOHNNIE WALKER BLUE

## ***Highland***

GLENMORANGIE 18 YR OLD

HIGHLAND PARK 12 YR OLD

DALWHINNIE 15 YR OLD

## ***Teas and Herbal Teas***

ASSAM BREAKFAST, DARJEELING 2ND  
FLUSH, EARL GREY

GREEN TEA, ORGANIC FAIR TRADE  
JADE SWORD, ZHEJIANG CHINA

FRESH HERBAL INFUSION

## ***White***

CLOUDY BAY, MARLBOROUGH, NEW  
ZELAND 2015

CHABLIS, DOMAINE DE VAUROUX,  
BURGUNDY, FRANCE 2015

LA MINAINA, GAVI DI GAVI, PIEDMONT,  
ITALY 2015

TESCH, MOSEL, GERMANY 2015

## ***Red***

BOURGOGNE PINOT NOIR, DOM. JEAN  
MARC PILLOT 2014

CHATEAU DE RICAUD, CADILLAC-COTES  
DE BORDEAUX 2011

CLOS DE SIETE, MICHEL ROLLAND,  
MENDOZA, ARGENTINA 2013

PLANSEL SELECTA, ALENTEJO,  
PORTUGAL 2014

## ***Japanese Whisky***

HIBIKI HARMONY (BLENDED)

YAMAZAKI RESERVE (SINGLE MALT)

HAKUSHU 12YO (SINGLE MALT)

NIKKA FROM THE BARREL (SINGLE  
MALT)

# Restaurant Sauterelle Menu



## Blended Whisky

JOHNNIE WALKER PLATINUM LABEL

CHIVAS REGAL 12 YR OLD

CHIVAS REGAL 18 YR OLD

HAIG CLUB

## Sherry

TIO PEPE FINO

SOLERA 1847 CREAM

APOSTOLES PALO CORTADO 30 YR OLD

MATUSALEM OLOROSO 30 YR OLD

## Champagne Rosé

BESSERTAT DE BELLEFON CUVÉE DES MOINES NV

TAITTINGER, PRESTIGE NV

MOET ET CHANDON NV

DOM PERIGNO, VINTAGE ROSE 2004

## Starters

LIGHT SMOKED DUCK £11

RAW SPRING SALAD £10

STEAMED RICOTTA SOUFFLÉ £10

MELANZANE ALLA PARMIGIANA £17

LIGHT SMOKED DUCK SALAD £11

## Coffee

ESPRESSO

CAPPUCCINO

FLAT WHITE COFFEE

CAFE LATTE

COFFEE

## Set Menu

ITALIAN PEA SOUP

SPRING LEAVES SALAD

RAW ASPARAGUS PRAWNS SALAD

MUSTARD MARINATED OLD PORK FILET

48 DAYS AGED BEEF PAVÉ

## Side Orders

POACHED CHARLOTTE POTATOES, SMOKED BLACK PEPPER, ROSEMARY BUTTER

BABY FIELD GREENS, EXTRA VIRGIN OLIVE OIL LEMON

ITALIAN HERITAGE TOMATOES TROPEA ONION SALAD

POACHED CHARLOTTE POTATOES

BABY FIELD GREENS, EXTRA VIRGIN OLIVE OIL AND LEMON

ITALIAN HERITAGE TOMATO TROPEA ONION SALAD

## Main

JERUSALEM ARTICHOKE SOUP

CHICORY ENDIVE SALAD

RABBIT AND TAGGIASCA OLIVES TERRINE

SCOTTISH SALMON GRAVLAX

TROFIE ARTISANAL PASTA

BALSAMIC GLAZED DUCK BREAST

## Bourbon

BULLEIT

BULLEIT RYE

FOUR ROSES SMALL BATCH

MAKERS MARK



# Restaurant Sauterelle Menu



WOODFORD RESERVE

GEORGE T. STAGG

## Speyside

SINGLETON 12YR OLD

CRAGGANMORE 12 YR OLD

CARDHU 12 YR OLD

BALVENIE 14 YR OLD CARIBBEAN CASK

BALVENIE 17 YR OLD DOUBLE WOOD

BALVENIE 21 YR OLD PORT WOOD

GLENLIVET 18 YR OLD

ABERLOUR 18 YR OLD

## Islay

LADDIE CLASSIC BRUICHLADDICH

CAOL ILA 12 YR OLD

TALISKER 10 YR OLD

LAPHROAIG 10YR OLD

ARDBERG 10 YR OLD

BOWMORE 12YR OLD

BOWMORE 15 YR OLD

BRUICHLADDICH BLACK ART 23 YR OLD

## Rum

BACARDI SUPERIOR (PUERTO RICO CUBA)

BACARDI ORO (PUERTO RICO CUBA)

BACARDI NEGRA (PUERTO RICO CUBA)

BACARDI 8 YR OLD (PUERTO RICO CUBA)

MOUNT GAY BLACK BARREL (BARBADOS)

GOSLING'S BLACK SEAL (BERMUDA)

WRAY NEPHEW OVERPROOF (JAMAICA)

OWNEY'S (USA – NEW YORK)

ZACAPA 23 SOLERA GRAN RESERVA (GUATEMALA)

ZACAPA XO (GUATEMALA)

## Champagne & Sparkling

VEUVE CLICQUOT, POSSARDIN BRUT NV

PERRIER JOUET, GRAND BRUT NV

CHARLES HEIDSIECK, BRUT RESERVE NV

TAITTINGER, GRAND CRU, PRELUDE NV

ROTHSCHILD, BRUT NV

HOMMAGE À FRANCOIS HERNAR, HENRY GIRAUD NV

BRUNO PAILLARD BRUT 2002

MOËT CHANDON, VINTAGEBRUT 2006

DOM PERIGNON, VINTAGE BRUT 2006

CRISTAL, LOUIS ROEDERER 2006

NYETIMBER 'CLASSIC CUVÉE ', WEST SUSSEX, ENGLAND 2010

## Dessert



WARM BERRY MACAROON £8

GUANAJA 70% DARK CHOCOLATE CAKE £8

SELECTION OF BEILLEVAIRE FRENCH CHEESES

CHOCOLATE FONDANT

SOFT VANILLA MOUSSE

APPLE CALVADOS COMPOTE

WHITE CHOCOLATE COCONUT MOUSSE

DARK CHOCOLATE BROWNIE

FRESH STRAWBERRIES

BAKED APPLE PUFF PASTRY

# Restaurant Sauterelle Menu



SELECTION OF TWO BEILLEVAIRE  
FRENCH CHEESES

WARM BERRY CACARON

SAKE, SAKURA MATCHA GREEN TEA

## *White wine*

A DESCOBERTA, DAO, PORTUGAL 2015

LUGANA VIGNETO LA CONCHIGLIA,  
CITARI, ITALY 2015

CHASSAGNE MONTRACHET LES  
PIERRES, DOM. LANGOUREAU 2014

CONDRIEU, LA COMBE DE MALLEVAL,  
RHONE VALLEY, FRANCE 2013

CUVÉE DES EVÈQUES, HUGEL, ALSACE,  
FRANCE 2013

CHATEAUNEUF DU PAPE CHÂTEAU LA  
NERTHE, RHONE VALLEY, FRANCE 2014

MADFISH UNWOODED, SOUTH  
AUSTRALIA 2015

CLOS FLORIDENE. BORDEAUX, FRANCE  
2009

SAINT-AUBIN 1ER CRU LES CHARMOIS,  
DOMAINE PAUL PILLOT, BURGUNDY,  
FRANCE 2014

ART SERIES, MARGARET RIVER,  
WESTERN AUSTRALIA 2007

POUILLY FUME, LE FUSIL DE CHASSE,  
JEAN- JACQUES BRETON, LORIE,  
FRANCE 2014

GAVI DI GAVI, TENUTA SAN LORENZO  
2015

BODEGAS OSTASU, RIOJA, SPAIN 2015

LES AUBEPHINE, DOMAINE VAL JOANIS,  
RHONE VALLEY, FRANCE 2008

MEURSAULT GRANDS CHARRONS,  
BURGUNDY, FRANCE 2012

MALAGOUZIA, DOMAINE  
PAPAGIANNAKOS, ATTIKA, GREECE  
2014

MUSCADET, COTE DE GRANDLIEU, SUR  
LIE, CLOS DE LA SENAIGERIE, 2014 2014

CAMBRIA, KATHERINE'S VINEYARD,  
CALIFORNIA 2012

LES TROIS BISES, DOMAINE DE LA  
RENJARDE, RHONE VALLEY, FRANCE  
2014

SANCERRE DOMAINE MICHAEL GIRARD,  
LOIRE VALLEY, FRANCE 2015

MALDONADO, BODEGA GARZON,  
URUGUAY 2013

FRIULANO COLLI ORIENTALI, ITALY 2012

SEPP GRUNER VELTLINER 2015

SILENI CELLAR SELECTION, NEW  
ZEALAND 2016

DAVILA, RIAS BAIXAS, SPAIN 2015

KUDU PLAINS, SOUTH AFRICA 2015

TRIMBACH RESERVE, FRANCE 2013

VOYAGER ESTATES, , MARGARET  
RIVER, AUSTRALIA 2014

PICPOUL DE PINET, LA CAVE DE  
L'ORMARINE, LANGUEDOC, FRANCE  
2015

TURCKHEIN RESERVE, ALSACE,  
FRANCE 2015

BOUCHARD PERE ET FILS MONTAGNY  
1CRU 2014

FAUSTO PIZZATO, BRAZIL 2013

SOAVE CLASSICO, SOAVE, ITALY 2015

BARON PHILIPPE DE ROTHSCHILD,  
ESCUDO ROJO, CASABLANCA VALLEY,  
CHILE 2013

## *Red Wine*

CHATEAUNEUF DU PAPE, CHÂTEAU LA  
NERTHE, RHONE VALLEY, FRANCE 2012

VOSNE ROMANÉE 'LES BEAUX MONTS '  
1ERE CRU DANIEL RION, BURGUNDY,  
FRANCE 2011



# Restaurant Sauterelle Menu



THE HIGH TRELLIS, SOUTH AUSTRALIA  
2012

CHÂTEAU LA POINTE, POMEROL,  
FRANCE 2008

CHIANTI CLASSICO RISERVA, CASALE  
DELLO SPARVIERO, ITALY 2012

CHINON, JEAN MAURICE RAUFFALT,  
LOIRE VALLEY, FRANCE 2015

CÔTE RÔTIE, MAISON NICOLAS PERRIN,  
RHONE VALLEY, FRANCE 2013

OCHAGAVIA, SILVESTRE, CHILE 2015

GUIGAL GIGONDAS. RHONE VALLEY,  
FRANCE 2012

CHATEAU SERAME, VILLA ROMANA,  
MINERVOIS, FRANCE 2010

ETNA ROSSO, TENUTA DELLE TERRE  
NERE, SICILY 2014

PRIMITIVO DI MANDURIA, SALENTO  
PUGLIA 2014

CHÂTEAU GRAND PUY LACOSTE,  
PAUILLAC 2009

BTLAWSON DRY HILLS, MARLBOROUGH  
NEW ZEALAND 2014

BODEGAS ARTESA RESERVA, RIOJA,  
SPAIN 2011

CHATEAU CISSAC, CRU BOURGEOIS,  
HAUT MEDOC, FRANCE 2012

CHAMBOLLE-MUSIGNY, JOSEPH  
DROUHIN, BURGUNDY, FRANCE 2009

TABALI RESERVA ESPECIAL, CHILE 2013

LOS VASCOS, GRAN RESERVA,  
COLCHAGUA, CHILE 2012

BARBERA D'ALBA, MAURO MOLINO,  
PIEDMONT, ITALY 2014

CHÂTEAU BELGRAVE, 5TH GRAND CRU  
CLASSÉ, HAUT MEDOC, FRANCE 2009

POST SCRIPTUM, PRATS SYMINGTON,  
DOURO DOC, PORTUGAL 2014

DAMANA 5, SPAIN 2013

FALSE BAY, WESTERN CAPE, SOUTH  
AFRICA 2014

GEVREY CHAMBERTIN, AU CLOSEAU,  
1ER CRU, DROUHIN LAROZE,  
BURGUNDY 2011

BEAU MAUNE, BORDEAUX, FRANCE  
2014

CHATEAU DES CABANS, MEDOC,  
BORDEAUX 2011

AMARONE DELLA VALPOLICIELLA  
CLASSICO ALLEGRINI, VENETO, ITALY  
2011

VENTOUX, PIERRE AMADIEU,  
GIGONDAS, FRANCE 2014

TOBIA RIOJA, SPECIAL SELECTION,  
SPAIN 2011

SPÄTBURGUNDER, TROCKEN, AUGUST  
KESSELER, GERMANY 2012

CHATEAU GACHON, MONTAGNE SAINT-  
EMILION, BORDEAUX 2012

CHÂTEAU LES GIRAUELS DE MILON,  
ST ÉMILION GRAND CRU, FRANCE 2006

CHATEAU TALBOT. 4EME CRU CLASSE,  
ST JULIEN, FRANCE 2012

LES GAMINS, DOMAINE DE LA  
RENJARDE, RHONE VALLEY, FRANCE  
2015

POMMARD NICOLAS ROSSIGNOL,  
BURGUNDY, FRANCE 2011

NIELSON BY BYRON, SANTA BARBARA,  
USA 2014

BARON ROTHSCHILD, PAYS D' OC,  
FRANCE 2015

CLOS DU VAL, NAPA VALLEY,  
CALIFORNIA, USA 2013

FLEURIE, CHATEAU DA RAOUSSET,  
BEAUJOLAIS, FRANCE 2015

BRUNELLO DI MONTALCINO, TUSCANY,  
ITALY 2011

BARBARESCO CASTELLO DI VERDUNO,  
PIEDMONT, ITALY 2011

# *Restaurant Sauterelle Menu*



**BAROLO RISERVA MONVIGLIERO,  
PIEDMONT, ITALY 2008**

**LA RESERVE LEOVILLE BARTON, ST  
JULIEN, FRANCE 2010**

**VERGELEGEN DNA, CAPE TOWN, SOUTH  
AFRICA 2011**

# *Restaurant Sauterelle Menu*



## *Restaurant Sauterelle*

The Royal Exchange London,  
EC3V 3LR, United Kingdom

### **Opening Hours:**

Monday 12:00 - 15:00; 18:00 - 22:00

Tuesday 12:00 - 15:00; 18:00 - 22:00

Wednesday 12:00 - 15:00; 18:00 - 22:00

Thursday 12:00 - 15:00; 18:00 - 22:00

Friday 12:00 - 15:00; 18:00 - 22:00

Saturday 18:00 - 22:00

Made with [menulist.menu](https://menulist.menu)