

MOMIE  
LA  
London

CANNES - MONACO - LONDON

Executive Chef : Benjamin ZANNIER  
Chef : Abdoul-Azize CISSE



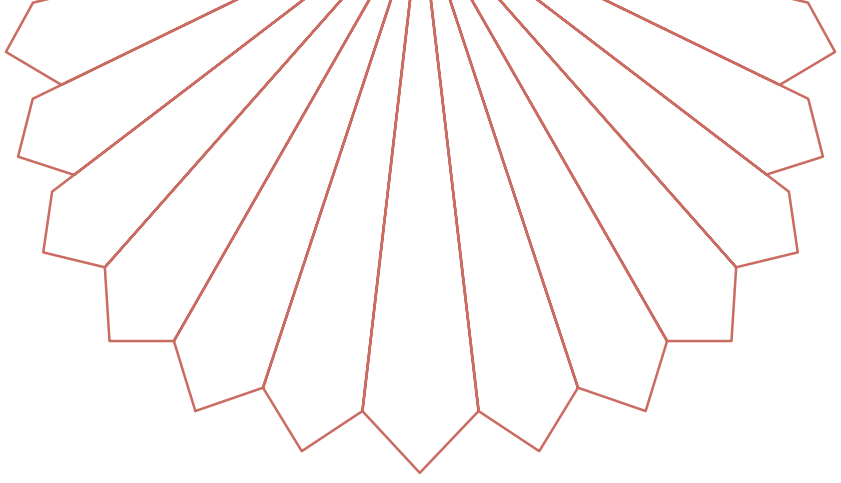
*La Môme Moineau is an iconic woman who lived a thousand lives: a flower seller in the Parisian nightclubs of the Roaring Twenties, a singer with a legendary wit, and later a billionaire in Cannes.*

*Imagine yourself at one of her lavish receptions at the Villa Bagatelle, where she loved to party.*

*There's dancing, laughter, and life. La Môme couldn't find better inspiration. Today, the restaurants bring us back to the golden age of the French Riviera, with its grandeur and elegance.*

*The essence is here: a festive and sunny cuisine, rigorous and caring service, the art of living and hosting, and that delightful feeling of simply feeling good.*





## *To share*

### **Tarama - £15**

Homemade smoked cod tarama, topped with trout roe and Espelette pepper, served with warm mini blinis

### **Stracciatella - £15**

Smoked stracciatella & Focaccia

### **Truffle Arancini & Beef Tartare - £28**

Golden-fried risotto with truffle, stracciatella and Parmesan, paired with beef tartare and fresh truffle shavings

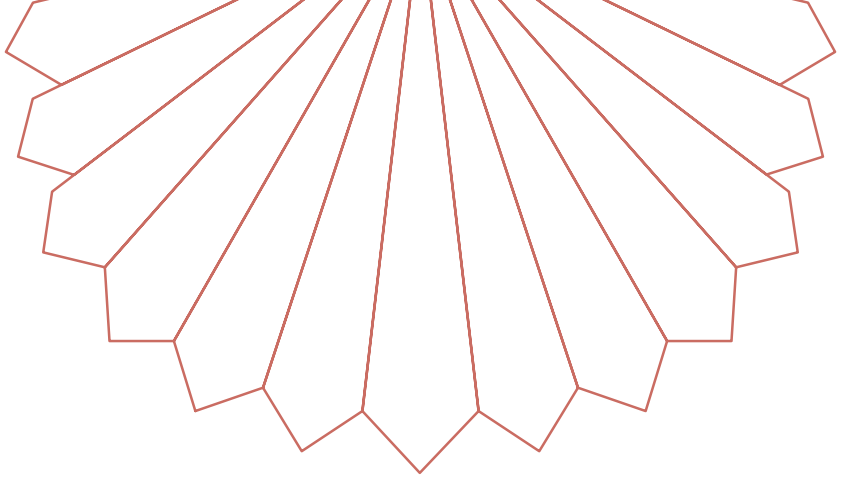
### **Truffle Arancini & Tuna Tartare - £28**

Golden-fried risotto with truffle, stracciatella, paired with fresh tuna tartare and trout roe

*V: Vegetarian - VG: Vegan - G: Made without gluten*

*A suggested discretionary service charge of 12% will be added  
To your final account, all prices are inclusive of vat*





## *Salad*

- Parmesan Gem Salad (V)** £22  
Little gem lettuce, hazelnuts, 24-month aged Parmesan, mustard and truffle dressing
- Prawn Cesar salad** £26  
Little gem lettuce, prawns, Cesar dressing, parmesan and croutons
- Artichoke Salad** £25  
Shaved raw artichoke, Taggiasca olives, Parmigiano, confit tomatoes and anchovy purée
- Healthy Salad (V, G)** £22  
Mix of seasonal greens, spicy cashew nuts, raspberries, green beans, pomegranate seeds and a creamy Greek yogurt dressing
- Niçoise Salad (G)** £26  
Mix of seasonal greens, bell pepper, spring onion, tuna, tomato and hard-boiled egg
- Burrata Caponatina 125g (V, G)** £25  
Burrata di Puglia served with a caponata of bell pepper, celery, carrot, onion and eggplant

## *Pasta*

- Black Truffle Macaroni (V)** £39  
Black truffle and Parmesan creamy sauce
- Veal Tagliatelle** £26  
Fresh tagliatelle pasta paired with tender braised veal
- Gnocchi alla Sorrentina (V)** £25  
Soft gnocchi baked in a tomato sauce with Mozzarella di Bufala, Parmesan, smoked Scamorza and fresh basil
- Walnut & Gorgonzola Gnocchi (V)** £24  
Soft gnocchi tossed in a creamy gorgonzola, with crunchy walnuts

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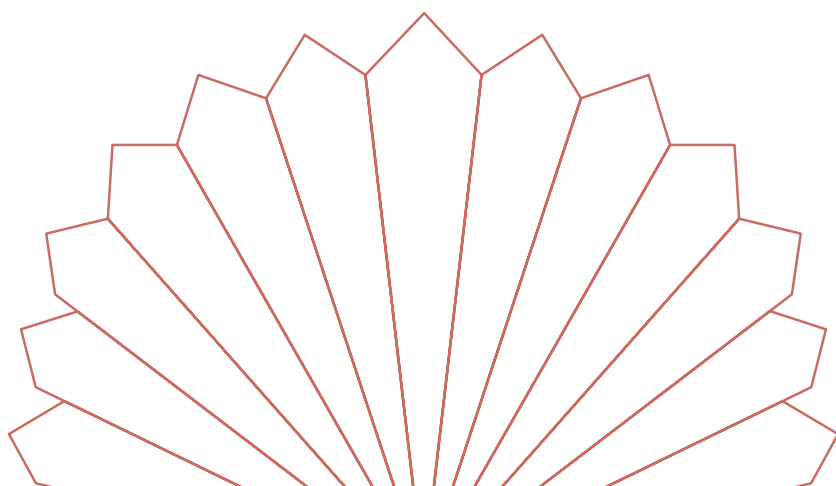
## *Meat*

- Vitello Tonnato** £24  
Thinly sliced veal served with a creamy tuna sauce, capers and pickled onions
- Australian Wagyu Tagliata (G)** £32  
Josper-grilled Wagyu flank steak, thinly sliced with fresh arugula and parmesan
- Chicken Breast (G)** £29  
Tender slow-cooked chicken breast served with creamy potato mousseline and a meat jus
- Veal Milanese La Môme style** £38  
Crispy breaded Dutch veal Milanese, topped with zested lemon, fresh arugula, capers, cherry tomatoes and melted Taleggio cheese
- Grilled Beef Fillet (G)** £56  
Served with a black pepper sauce

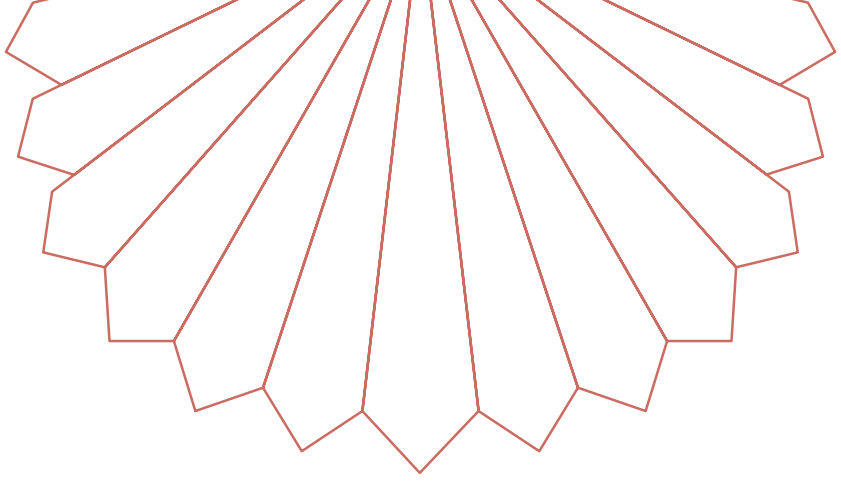
## *Fish*

- Truffled Sea Bass Crudo (G)** £26  
Marinated in passion fruit sauce
- Riviera Tuna Tartare (G)** £26  
Inspired by Niçoise flavors
- Aperol Salmon Gravlax** £22  
Thinly sliced, marinated in dill, citrus and Aperol
- Octopus alla Luciana (G)** £26  
Crispy and grilled Octopus, served with caper tomato sauce and olives
- Sea Bass Fillet (G)** £29  
Served with seasonal green vegetables and a refreshing Vierge sauce
- XO Tuna (G)** £32  
Served with a Ponzu vinaigrette, XO sauce and trout roe

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## *Sides*

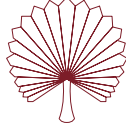
<b>Sweet potato purée (V, G)</b>	£7
<b>Mashed potatoes</b>	£7
<b>Walnut &amp; Gorgonzola gnocchi (V)</b>	£7
<b>Sautéed seasonal greens (V, VG, G)</b>	£8
<b>Crispy golden potato fries (V, VG)</b>	£7
<b>Jasmin rice in coconut milk (V, VG, G)</b>	£7
<b>Little gem salad with lemon vinaigrette (V, VG, G)</b>	£7
<b>Truffle macaroni (V)</b>	£10

## *Sauces*

Pepper sauce | Meat jus | Vierge sauce | XO sauce

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## *Specials*

### **King Crab Salad (G) - £59**

King crab with avocado, little gem lettuce, guacamole and mango dressing

### **Linguine Gamberoni - £62**

Linguine with gamberoni in a prawn bisque and tomato sauce

### **Tomahawk Black Angus - 1.3kg (G) - £125**

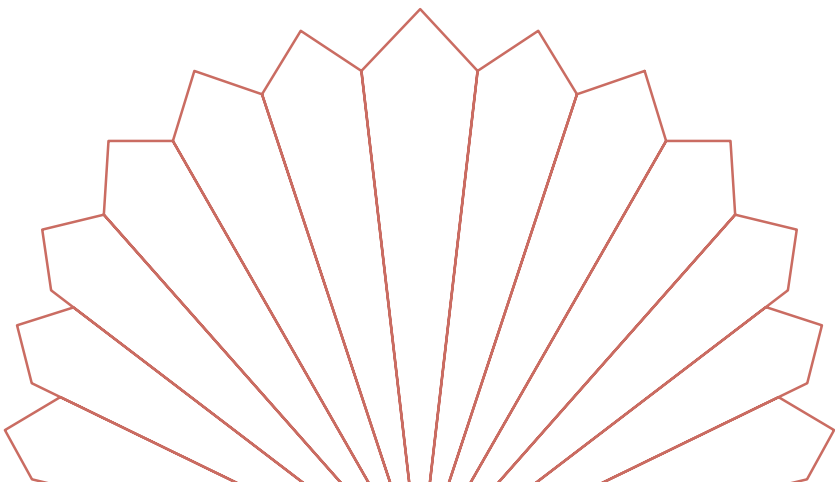
### **Kagoshima Wagyu Beef - 200g/300g (G) - £63 / £95**

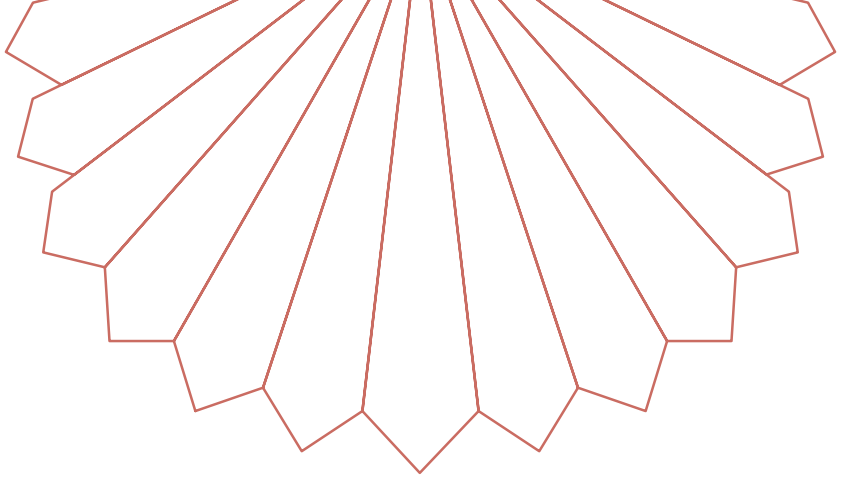
### **Grilled Sea Bass - 600g / 1,2kg(G) - £56 / £110**

### **Grilled Dover Sole - 600g - £72**

### **Catch of the Day - £10/100g**

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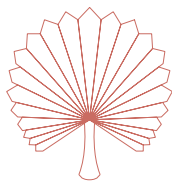


## *Desserts*

<b>Affogato</b>	£8
Vanilla ice cream topped with a hot espresso	
<b>Homemade waffle (V)</b>	£14
Served with salted caramel, tonka vanilla whipped cream, Nutella	
<b>Tiramisu (V)</b>	£14
Coffee soaked biscuit, mascarpone cream and cocoa powder	
<b>The Princesse's Delight</b>	£15
Vanilla mousse, candied raspberry heart, lime biscuits and almond crumble	
<b>Cookie - to share (V)</b>	£29
Served with dark chocolate, salted butter caramel and vanilla ice cream	
<b>Chocolate fondant (V)</b>	£15
Custard heart, vanilla ice cream	
<b>Fresh fruits platter - to share (V, VG, G)</b>	£29
<b>Selection of ice creams and sorbets (V)</b>	£4/scoop

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LA MÔME - LA MÔME PLAGE - MIDÔ - MÔKA  
Cannes - Monte Carlo - Paris - London