

M^{LA}OMIE
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.

Cocktails Creation

Crystal Bay - £22

Bacardi Carta Blanca Rum, coconut water syrup infused with lemongrass, Supasawa

Smoked Ember - £19

Chivas 12, Amaro Nonino, orgeat syrup, cacao bitters

Maquis Berry - £24

Tanqueray 10, Gin infused with raspberry/hibiscus, Hibiscus flower, Aperol Martini Ambrato

Shiso Mist - £22

Heavensake Sake, Lillet Blanc, Shiso cordial, Supasawa, soda

Non-Alcoholic

0% Blanc Basil - £15

Everleaf marine, basil syrup, fresh basil & cucumber, coconut water, lemon juice

0% Negroni - £16

Tanqueray 0%, Lyre's aperitif rosso, coastline Spritz, coconut water

0% Passion - £16

Passion fruit purée, Granny Smith apple, lavender syrup

0% Winter Sour - £15

Amaretto 0%, Fig & Salted Carmel Cordial, Lemon Juice, Foamer, Merlot Grape Juice



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 - £31

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

Truffle Arancini & Tuna Tartare- £31

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

Crudo & fritos

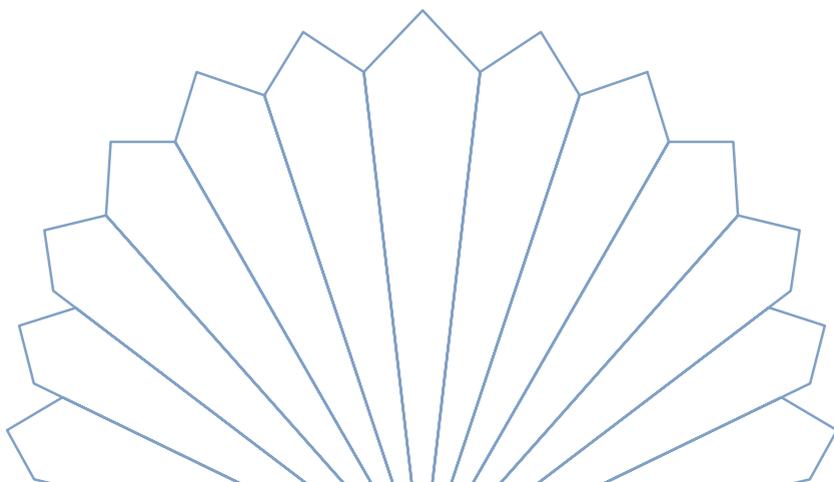
Yellowtail Carpaccio & Caviar - to share	£50
Delicately sliced yellowtail, a tangy blend of soy sauce, orange and lemon, finished with caviar and fresh shiso shoots	
Salmon and Tuna carpaccio	£32
Salsa verde, avocado, kalamansi dressing	
Truffled Sea Bass Crudo (G)	£31
Marinated in passion fruit sauce	
Grilled Octopus Carpaccio	£28
Octopus carpaccio, exotic dressing, smoked spicy tomato chutney & condiments	
Tuna Tartare (G)	£27
Inspired by Niçoise flavors	
½ Dozen Oysters Jersey n°3 (G)	£24
Dozen Oysters Jersey n°3 (G)	£48
Served with shallots vinegar & lemon	

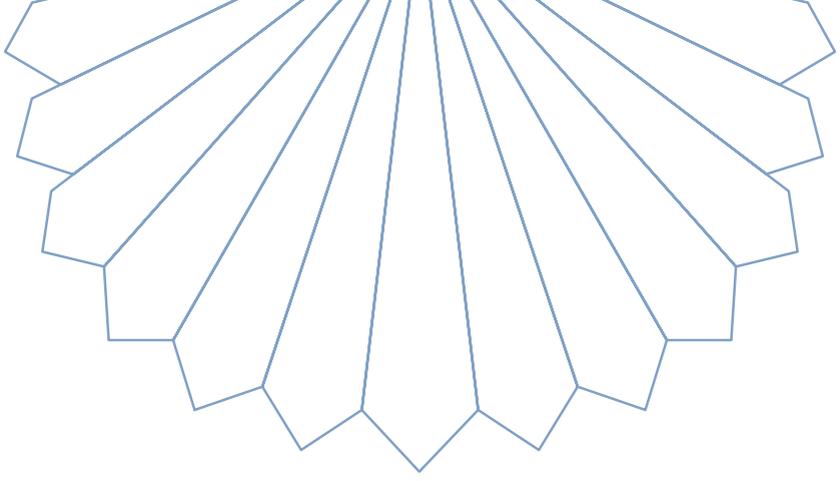


Le Crudo · £250

Crudo Sea Bass, 6 Oysters Jersey n°3, Riviera tuna tartare,
salmon carpaccio, Caviar 30g

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





Starters

Pissaladière (V)

Crispy sourdough base topped with caramelized onions, anchovies, Taggiasca olives & fresh thyme

£21

Aubergine alla Parmigiana (V)

Layers of baked aubergine in a rich tomato sauce, topped with melted Scamorza and Parmesan

£25

Parmesan Gem Salad (V)

Little gem lettuce, hazelnuts, 24-month aged Parmesan, mustard and truffle dressing

£25

Artichoke Salad

Shaved raw artichoke, Taggiasca olives, parmigiano, confit tomatoes, anchovies and lemon dressing

£31

Vitello Tonato

Thinly sliced veal served with a creamy tuna sauce, capers and pickled onions

£27

Burrata, heirloom cherry tomatoes - 125g (V) (G)

Burrata di Puglia, Colorful tomatoes of the season

£25

King Crab Salad (G)

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

£59



Caviar by Petrossian

Oscietra

30g - £150 | 50g - £250 | 125g - £590

Beluga

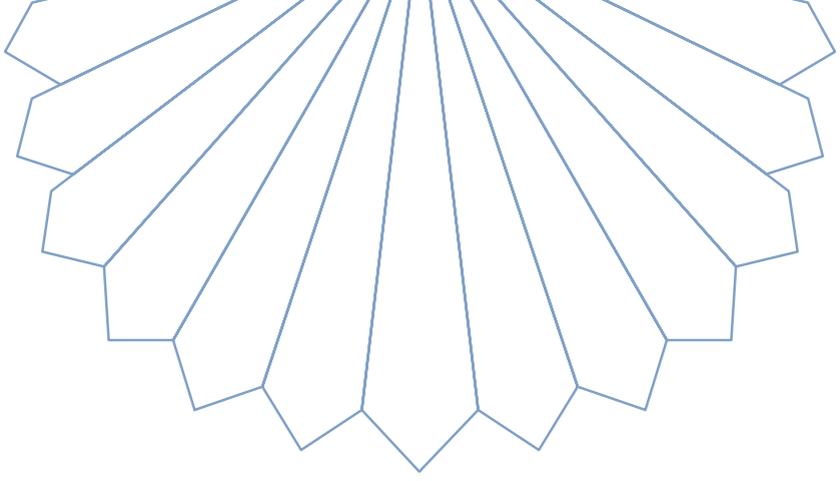
30g - £390

Served with egg white, egg yolk, sour cream, spring onion, blinis

Beluga Gold Martini - £38

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

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Meat cooked in a Josper

Australian Wagyu Tagliata	£39
Josper-grilled Wagyu flank steak, thinly sliced with fresh arugula and parmesan	
Devil Baby Chicken (G)	£39
Whole baby chicken, spatchcocked in-house and marinated in a bold, spicy devil sauce	
Veal Milanaise	£39
Crispy breaded Dutch veal Milanese, topped with zested lemon	
Slow Braised Lamb Shank	£48
Golden crust dauphinoise potatoes , aromatic meat juice	
Chateaubriand cut 500g to share - France	£120
Served with Béarnaise sauce	
Grilled Veal Chop - 800g - for 2 people (G)	£96
Tomahawk Black Angus - for 2/3 people (G)	£139
Black Angus Tomahawk steak, grilled to perfection on a Josper - ideal for sharing	
Kagoshima Wagyu Beef - 200g/300g (G)	£63 / £95

Fish

Octopus alla Luciana (G)	£32
Crispy and grilled Octopus, served with caper tomato sauce and olives	
Seared Tuna (G)	£38
Served with XO sauce and trout roe	
Cod fillet (G)	£39
Pan seared cod fillet artichoke braised, carrots & zucchini, served with orange and safran beurre blanc	
Salt-Encrusted Sea Bass - 1.2 kg	£160
Grilled Dover Sole - 600g	£72
Grilled Sea Bass - 600g/1.2kg	£62/ £120
Catch of the Day	£12/100g

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Pasta & Risotto

Black Truffle Macaroni (V) Black truffle and Parmesan creamy sauce	£43
Linguine Gamberoni Linguine with gamberoni in a prawn bisque and tomato sauce	£68
Veal Tagliatelle Fresh tagliatelle pasta paired with tender braised veal	£34
Gnocchi alla Sorrentina (V) Soft gnocchi baked in a tomato sauce with Mozzarella di Bufala, Parmesan, smoked Scamorza and fresh basil	£31
Seasonal mushroom risotto (G) (V) Seasonal mushrooms and old Comté	£38

Sides

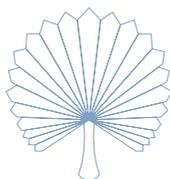
Mashed potatoes	£10
Truffle Mashed potatoes	£14
Cherry Tomatoes, Fresh Green Jalapeno, Red Onions & Balsamic Dressing	£10
Sautéed seasonal greens (V, VG, G)	£10
Herbed baby potatoes (V)	£10
Jasmin rice in coconut milk (V, VG, G)	£10
Little gem salad with mustard and walnuts (V, VG, G)	£10
Truffle macaroni (V)	£14

Sauces

Pepper sauce | Meat jus | Vierge sauce | XO sauce

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Cannes - Monte Carlo - Paris - London