

LA TERRASSE

—
GREY GOOSE®

Discover 'La Terrasse by GREY GOOSE', an exclusive alfresco dining experience, bringing the spirit of a French summer to the heart of London.

Crafted with an unwavering dedication to quality and the finest ingredients, La Terrasse's menu celebrates seasonal simplicity, with fresh, local produce elevated with the effortless French flair.

SIGNATURE SERVE

L'INSTANT GLACÉ

15

Ask our team for this week's flavour. Icy, refreshing, and bursting with seasonal fruits — a rotating favourite served chilled for warm days.

Non-Alcoholic upon request

12

MONT BLANC MARTINI

32

Grey Goose Altius | Dry Vermouth | Orange Bitters
Served with two Rock Oysters & Vinaigrette

Crisp, alpine-style martini designed to be savoured with oysters — refined, mineral and impeccably cold.

LES COCKTAILS SIGNATURES

Crafted expressions of summer, showcasing seasonal botanicals, French flair, and Grey Goose's natural smoothness

LA FÉE VERTE

19

Grey Goose | Rose | Anise | Citrus | Whites

LES PINS

19

Grey Goose | Vetiver | Tomato | Pine | Citrus | Rose Vermouth | Tonka

ZESTE

19

Grey Goose Le Citron | Bitter Lemon Liqueur
Rhubarb | Mediterranean Lemonade

GREY GOOSE MARTINI

19

Grey Goose | Dry Vermouth

All prices are inclusive of VAT.
A 15% discretionary service charge will be added to your bill.

LES SPRITZ

Effortlessly light and effervescent, these sparkling cocktails are crafted to refresh and uplift in the warmth of summer.

DE PROVENCE 17

Grey Goose | Rosé | Raspberry | Citrus | Soda

CHARENTAIS 17

Grey Goose | Charentais Melon | Noilly Prat Vermouth | Mediterranean Soda

À LA PÊCHE 17

Grey Goose | Crème de Pêche | St Germain | Citrus | Peach & Jasmine Soda

NON-ALCOHOLIC

PAMPLEMOUSSE 12

Martini Vibrante | Grapefruit Soda | Wild Idol Brut

Please advise your server if you have any allergies or require information on ingredients used in our cocktails.

HORS D'OEUVRES

	REG / LRG
PAIN FICELLE ET BEURRE Ficelle Baguette with Butter	5
CRUDITÉS DE SAISON Seasonal Crudité with Red Pepper and Romesco (VG)	12
ASPERGES, SAUCE GRIBICHE Asparagus with Gribiche and Crostini (V)	20
HUÎTRES FRAÎCHES, MELON COMPRESSÉ Rock Oysters, Melon, Red Wine Mignonette, Calamansi Vinegar	29 / 58
SALADE NIÇOISE AU THON CONFIT Niçoise Salad with Tuna, Quail Egg, New Potatoes, Dijon Mustard	26 / 36
SÉLECTION DE CHARCUTERIE Charcuterie with Pickled Onion and Crostini	27
RILLETTE DE SAUMON FUMÉ À CHAUD Hot Smoked Salmon Rillettes with Crème Fraîche and Radish Salad	27
CREVETTES MAÎTRE D'HÔTEL Tiger Prawns with Maître d'Hôtel Butter	29
COQUILLE SAINT JACQUES, MOUSSELINE DE POMMES DE TERRE Scallop with Potato Foam, Piment d'Espelette and Preserved Lemon	29

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LES PLATS

TAGLIATELLES DE COURGETTES Courgette Pasta with Courgette Flower and Comté Cheese (v)	30
POULET PAILLARD À LA MOUTARDE Grilled Chicken Breast with Dijon Mustard, Green Salad, Chicken Jus	32
MOULES MARINIÈRES Sautéed Mussels with Chablis, Shallots and Beurre de Normandie	44
STEAK FRITES Grilled Sirloin with Café de Paris Butter and Fries	44
DAURADE GRILLÉE Josper Grilled Sea Bream, Fennel, Peach and Green Bean Salad	47

LES GRANDS PLATS

SOLE MEUNIÈRE Dover Sole with Seaweed and Pickled Cucumber Salad	67
PLATEAU DE FRUITS DE MER Oysters, Dorset Crab, Poached Prawns, Smoked Salmon, Sauces	95

ACCOMPAGNEMENTS

LÉGUMES VERTS Buttered Greens with Buckwheat Crumble (v)	8
PURÉE À LA CRÈME Clotted Cream Mashed Potato (v)	8
SALADE VERTE Green Leaf Salad with Fig Leaf Dressing (vG)	8
SALADE DE TOMATES DE L'ÎLE DE WIGHT Isle of Wight Tomato and Pickled Shallot Salad (vG)	8
FRITES AU PARMESAN ET À LA TRUFFE Truffle and Parmesan Fries	9

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LES DESSERTS

PARIS-BREST AU CARAMEL PRALINÉ Praline and Caramel Paris-Brest	15
TARTE DU JOUR Tart of the Day	15
MOELLEUX AU CHOCOLAT Chocolate Moelleux with Crème Fraîche	15
FRAISES ET FLEUR DE SUREAU Strawberries with Elderflower (VG)	15

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DRINKS

CHAMPAGNE

	125ML / BOTTLE
BILLECART-SALMON LE RÉSERVE EXTRA BRUT NV	25 / 130
BILLECART-SALMON LE ROSÉ EXTRA BRUT NV	32 / 160
BILLECART-SALMON BLANC DE BLANCS BRUT NV	210

CRAFT BEER & CIDER

DRAFT FREEDOM LAGER 4% England	PT / 9
THE KERNEL PALE ALE 5.2% England	330ML / 9
CHATEAU SASSY CIDER BRUT 5.5% France	330ML / 9

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WINE SELECTION

ROSÉ

175ML / BOTTLE

CUVÉE MARIE CHRISTINE CHÂTEAU DE L'AUMÉRADE 22 / 88
Provence | 2024

CHÂTEAU MINUTY 281 180
Provence | 2024

WHITE

MOULIN DE GASSAC BLANC, MAS DE DAUMAS GASSAC 17 / 65
Pays d'Herault | 2022

CHABLIS, DOMAINE CAMILLE ET LAURENT SCHALLER 24 / 90
Burgundy | 2023

VACQUEYRAS, DOMAINE CLOS DES CAZAUX 120
Rhône Valley | 2021

MONTAGNY 1ER CRU LES COÈRES, DOMAINE DE MONTILLE 175
Burgundy | 2019

RED

CÔTES DU RHÔNE, DOMAINE DE LA SOLITUDE 17 / 65
Rhône Valley | 2023

ROUGE ET OR, CHÂTEAU MINUTY 90
Provence | 2022

BOURGOGNE LA TAUPE, DOMAINE CHAVY-CHOUET 100
Burgundy | 2021

CLOS MILAN, DOMAINE MILAN 110
Provence | 2020

SPIRITS

VODKA

GREY GOOSE	13
GREY GOOSE LE CITRON	15
GREY GOOSE ALTIUS	30

TEQUILA

PATRÓN SILVER	13
PATRÓN REPOSADO	19
PATRÓN AÑEJO	22
PATRÓN PLATINUM	86

SUGARCANE

BACARDI CARTA BLANCA	13
BACARDI 8	15

SCOTCH WHISKY

ABERFELDY 12	13
ABERFELDY 21	49

TEA

At Rosewood London we exclusively use London Tea Exchange, experiencing luxury through the richness of purity and authenticity. Only the finest tea leaves are sourced, ensuring the highest quality and genuine flavours.

ENGLISH BREAKFAST	6.5
EARL GREY	6.5
CORTADO	6.5
DARJEELING	6.5
SENCHA FUJI (GREEN TEA)	6.5
ROOIBOS	6.5
IMPERIAL JASMINE	6.5
CHAMOMILE	6.5
WHITE CHAI	6.5
MOROCCAN MINT	6.5

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COFFEE

We have proudly partnered with Musetti, using a blend of Brazilian Arabica beans in combination with washed Robusta beans from India and Vietnam. It has the dense, full-bodied structure and richness of a powerful southern Italian espresso.

ESPRESSO	5
CORTADO	5
RISTRETTO	5
MACCHIATO	5
DOUBLE ESPRESSO	6.5
AMERICANO	6.5
CAPPUCCINO	6.5
CAFFE LATTE	6.5
FLAT WHITE	6.5
MOCHA	6.5
FILTER COFFEE	6.5
HOT CHOCOLATE	6.5
MATCHA LATTE	6.5
TURMERIC LATTE	6.5