

Apéritifs

Bellini

Prosecco, fresh peach puree & creme de peche 7.95

Kir Royale

Champagne & creme de cassis 9.95

St Germain Royale

Champagne & elderflower liqueur 9.95

French Revolution

Champagne with Stoli raspberi vodka & Chambord liqueur 9.95

French 75

Champagne, Tanqueray gin, fresh lemon juice & caster sugar 9.95

Classic Champagne Cocktail

Champagne, Courvoisier cognac, brown sugar & angostura bitters 9.95

Aperol Spritz

Prosecco, Aperol & soda water 7.95

Green olives from Provence 2.95

Freshly baked baguette, butter and black olive tapenade 2.75

STARTERS	
SOUP OF THE DAY	4.50
FRENCH ONION SOUP gruyere cheese.....	6.25
MEDITERRANEAN FISH SOUP with rouille, croutons and gruyere.....	6.95
DUCK LIVER PARFAIT port jelly, caramelised onion jam and toast	8.50
BAKED BRIE IN FILO a wedge of brie in filo pastry with cranberry chutney.....	7.95
PETIT CASSEROLE OF CLAMS, MUSSELS AND CHORIZO.....	7.95
MARINATED SALMON pickled vegetables, horseradish cream.....	8.50
GRILLED PEAR, ENDIVE AND CROTTIN DE CHAVIGNOL CHEESE.....	8.50
caramelised walnuts, pecans and fresh basil	
ROASTED WINTER VEGETABLES & QUINOA SALAD.....	<i>Starter 7.95 / Main 12.95</i>
with goats cheese and basil oil	
BABY SPINACH SALAD.....	<i>Starter 7.95 / Main 12.95</i>
with barrel aged feta, cherry tomato, red onion and kalamata olives	

VEGETARIAN	
WILD MUSHROOM RISOTTO truffle oil and creme fraiche.....	12.95
POTATO GNOCCHI	12.95
with goats cheese, roast butternut squash, baby spinach, baby onions, sage & roasted pine nuts	
BROWN RICE AND LENTIL STUFFED AUBERGINE in tomato sauce with feta & raisin....	12.95
WILD MUSHROOM PENNE with reggio cheese cream sauce.....	12.95
ROQUEFORT AND BROCCOLI FRITTATA rocket and toasted pine nuts.....	13.95

BOULEVARD CLASSICS

MOULES MARINIERES & FRITES mussels cooked in white wine, garlic, parsley & cream	13.95
BOEUF BOURGUIGNON & MASH braised beef stew in red wine, lardons & mushrooms	15.95
TOULOUSE CASSOULET	16.95
rich, slow-cooked cannellini bean stew with Toulouse sausages, duck confit & bacon lardons	
COQ AU VIN	14.95
chicken cooked in red wine with bacon lardons, shallots, button mushroom and brown rice	
BOUILLABAISSE of hake, gurnard, salmon, sea bass, tuna and tiger prawns.....	15.95

FISH	
BEER BATTERED COD & CHIPS served with tartare sauce	14.95
GRILLED SEA BASS FILLET french beans, cherry tomatoes, black olives & basil pesto.....	16.95
SEAFOOD LINGUINE king prawns, mussels, clams, cherry tomatoes, chilli & spinach.....	15.95
GRILLED TUNA STEAK Mediterranean vegetables, tomato sauce and basil pesto	16.95

MEAT	
POT AU POULET puff pastry crust	14.95
GAMMON HAM spring onion mash and mustard sauce	14.95
POT ROAST HONEY GLAZED LAMB SHANK carrot & swede mash with rosemary jus.....	19.95
CLASSIC WIENER SCHNITZEL	18.95
fried egg, anchovies, capers with a rocket, artichoke, preserved lemon & reggio cheese salad	

STEAKS	
CLASSIC STEAK FRITES 8oz sirloin steak & fries	23.95
8oz FILLET STEAK sautéed new potatoes and roasted vegetables	26.95
CHATEAUBRIAND (FOR TWO SHARING).....	49.95
17.5oz prime fillet, dauphinoise potatoes, green beans and your choice of two sauces	
Add 4 prawns	7.50
SAUCES: Garlic Butter 1.75 • Peppercorn 2.00 • Roquefort Cream 2.00 • Bearnaise 2.00	

LIGHT LUNCHES (Available until 5pm)

CROQUE MONSIEUR classic ham & cheese grilled sandwich with fries (Add fried egg 1.50)	11.95
HAM & CHEESE OMELETTE with mixed salad	10.95
BOULEVARD OPEN CHICKEN CLUB SANDWICH	12.95
with chicken, bacon, avocado, egg, tomato & hollandaise. Served with fries	
MINUTE STEAK served pink with french fries	13.95
SIRLOIN MINUTE STEAK BAGUETTE with caramelised onions and fries	11.95
BOULEVARD BURGER with bacon & cheese and fries (Add fried egg 1.50)	13.95

Service Charge: We charge an optional 12.5% service charge. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.

SIDES

All at 3.95

FRENCH FRIES

STEAMED NEW POTATOES

SAUTEED NEW POTATOES

MASH POTATOES

DAUPHINOISE POTATOES

ROASTED VEGETABLES

GREEN BEANS

PETITS POIS A LA FRANCAISE

BUTTERED CARROTS

BABY GEM GREEN SALAD

MIXED SALAD

ROCKET, ROASTED PEPPER & REGGIO SALAD

with balsamic dressing

Our hard cheese from Reggio in Italy is made in the same style as Parmesan, except it is 100% vegetarian.

✱ COME FOR SUNDAY ROAST ✱

Choice of roast beef, chicken, pork or vegetarian. Served all day.

LUNCH & THEATRE MENU

12pm-6.30pm / 10pm-close

2 Courses 14.95 - 3 Courses 17.95

SOUP OF THE DAY

MARINATED SALMON

pickled vegetables, horseradish cream

DUCK LIVER PARFAIT

port jelly, caramelised onion jam and toast (£2 supplement)

BABY SPINACH SALAD

barrel aged feta, cherry tomato, red onion & kalamata olives

GAMMON HAM

spring onion mash & mustard sauce

MINUTE STEAK (£2 supplement)

served pink with fries and bearnaise

FARFALLE PROVENCALE

with tomatoes, peppers & courgettes

ROAST SALMON FILLET

with crushed rosemary & garlic new potatoes and hollandaise sauce

VALRHONA CHOCOLATE TART

chantilly cream

CREME BRULEE

SELECTION OF ICE CREAMS AND SORBETS

ROQUEFORT CHEESE

biscuits and apple chutney (£2 supplement)

WINE LIST

DRINKS MENU

SPARKLING WINE		
		
LE DOLCI COLLINE PROSECCO	125ml	750ml
Fresh and gently fruity fizz with a clean, refreshing finish.	7.95	34.95
CHAMPAGNE GREMILLET BRUT NV	9.95	45.95
Fine mousse, luscious taste. Delightfully balanced.		
CHAMPAGNE GREMILLET ROSE BRUT	47.95	
Ripe raspberry & strawberry flavours.		
TAITTINGER BRUT 'LA FRANCAISE' NV	62.00	
Lovely & rich with lingering flavours.		
LAURENT PERRIER ROSE NV	90.00	
Ripe red berry flavours, creamy, textured, soft finish.		
DOM PERIGNON BRUT VINTAGE '04	180.00	
Honey & almond with flavours of dried apricot and brioche.		

BEERS & CIDERS	
KRONENBOURG 5% abv, 275ml	4.75
BIRRA MORETTI 4.6% abv, 330ml	4.75
CIDRE BRETON 5% abv, 300ml	4.75
SOFT DRINKS	
KINGSDOWN NATURAL SPRING WATER 75cl (still or sparkling)	4.00
KINGSDOWN SPARKLING PRESSE 33cl Rhubarb, Elderflower or Orange	3.25
FRESHLY PRESSED JUICE orange, apple, pineapple, cranberry, passion fruit or tomato	3.00
HOMEMADE LEMONADE	4.00
COKE / DIET COKE 33cl	3.00
SPRITE 33cl	3.00
GINGER BEER 20cl	2.50
GINGER ALE 20cl	2.50
TONIC / SLIMLINE TONIC 20cl	2.50
SODA WATER 20cl	2.50
LEMONADE 20cl	2.50

DESSERT WINES	
	75ml
Muscat de Rivesaltes	5.50
Chateau de Jau 2011	
Monbazillac	5.75
Domaine de l'Ancienne Cure 2012	
Banyuls Rimage	6.25
Les Clos de Paupilles 2011	
Port Late Bottled Vintage	6.75
Taylors 2010	

WHITE WINE

			
MAISON DE VIGNERON SEC	Colombard / Ugni Blanc (VdP Côtes de Gascogne, France '15)	5.25	13.50 20.95
PINOT GRIGIO, MIRABELLO	(Venezie, Italy '15)	6.50	17.00 25.95
SAUVIGNON BLANC, ELEGANCE	(Tarn, France '15)	6.50	17.00 25.95
CHARDONNAY, NORDOC	(IGP d'Oc, France '15)	6.75	17.50 26.95
CHATEAU 'ERMITAGE' TRADITION BLANC	(Costières de Nîmes, France '15)	6.75	18.50 26.95
PICPOUL DE PINET, DOMAINE DE LA MIRANDE	(Languedoc, France '15)	7.50	18.95 29.95
SAUVIGNON BLANC, FRAMINGHAM	(Marlborough, New Zealand '15)	7.75	19.95 30.95
RIESLING, FRITZ WILLI	(Mosel, Germany '14)	8.00	20.50 31.95
CHABLIS, DOMAINE GERARD TREMBLAY	Chardonnay (Burgundy, France '14)	8.15	21.95 32.95
SANCERRE, DOMAINE GERARD FIOU	Sauvignon Blanc (Loire Valley, France '15)		34.95
CHABLIS 1er CRU, 'MONTMAINS' GERARD TREMBLAY	Chardonnay (Burgundy, France '15)		41.95
MEURSAULT, DOMAINE CHAVY-CHOUET 'LES NARVAUX'	Chardonnay (Burgundy, France '15)		50.95

ROSE WINE

DUNE GRIS DE GRIS	(Camargue, France '15)	5.95	15.95	23.95
ANCORA PINOT GRIGIO ROSE	(IGT Provincia di Pavia, Italy '15)	6.95	17.00	25.95

RED WINE

MAISON DE VIGNERON ROUGE	Grenache / Syrah / Merlot (VdP de Vaucluse, France '15)	5.25	13.50	20.95
MERLOT, JEAN D'ALIEBERT 'LES CLAIRIERES'	(Minervois, France '15)	6.25	16.50	24.95
PINOT NOIR, LES VOLETS	(Vallée de L'aude, France '15)	6.75	17.50	26.95
CABERNET SAUVIGNON, DOMAINE DE L'OLIBET	(Pays d'Oc, France '15)	7.00	18.00	27.95
PETITE SYRAH, DOMAINE MAS MONTEL	Shiraz (Languedoc, France '15)	7.50	18.95	29.95
FLEURIE 'LE QUARTIER' CRU BEAUJOLAIS	Gamay (France '14)	7.50	18.95	29.95
CAHORS, 'CEDRE HERITAGE' CHATEAU DU CEDRE	Malbec (Cahors, France '14)	8.00	20.95	31.95
RIOJA RESERVA, GAVANZA	Tempranillo (Rioja, Spain '08)	8.25	24.95	32.95
BOURGOGNE, DOMAINE HERESTYN	Pinot Noir (Burgundy, France '13)			36.95
CHATEAUNEUF DU PAPE, CUVÉE DES SOMMELIERS	Grenache / Syrah (Cotes du Rhone, France '10)			44.95
CHATEAU LALANDE, ST JULIEN	Cabernet Sauvignon / Cabernet Franc / Merlot (Bordeaux, France '11)			50.95

Vintages are subject to change. 125ml wine measure also available upon request.

**SATURDAY
& SUNDAY**
9AM TO 11.45AM

BOULEVARD *Breakfast*

FULL ENGLISH BREAKFAST

two free range eggs any style, bacon, sausage, grilled tomato, sauteed mushrooms, black pudding and toast. 8.50

EGGS BENEDICT

English muffin, ham, poached egg and hollandaise.
Single or double. 4.50 / 7.50

EGGS ROYALE

English muffin, smoked salmon, poached egg and hollandaise. Single or double. 5.50 / 8.50

SMOKED SALMON & SCRAMBLED EGGS 7.00

CROQUE MONSIEUR

toasted ham and cheese sandwich. 5.95

CROQUE MADAME

toasted ham and cheese sandwich topped with a fried egg. 7.95

BACON OR SAUSAGE OR EGG BAGUETTE 3.50

BACON & EGG BAGUETTE 5.50

SAUSAGE & EGG BAGUETTE 5.50

TOAST WITH BUTTER & JAMS 1.50

SIDES All at 3.00

Sausages • Eggs any style • Bacon • Smoked salmon • Ham

We charge an optional 12.5% service charge.

100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

If you suffer from nut, wheat or other allergies, please ask a member of staff for more information. All dishes are prepared in kitchens where nuts, flour, etc. are commonly used so unfortunately we cannot guarantee that our dishes will be free from them.

BOULEVARD *Breakfast*

CLASSIC BLOODY MARY

Stolichnaya vodka, tomato juice,
Boulevard spices and lemon juice 6.95

RYE MARY

Jim Beam Rye vodka, tomato juice,
Boulevard spices and lemon juice 6.95

VIRGIN MARY

Freshly pressed tomato juice,
Boulevard spices and lemon juice 3.95

RED SNAPPER

Tanqueray gin, tomato juice,
Boulevard spices and lemon juice 6.95

MIMOSA

Champagne Gremillet and orange juice 8.95

***** COFFEES & TEAS *****

AMERICANO.....	2.65	SELECTION OF TEAS.....	2.25
CAPPUCCINO.....	2.65	•English breakfast •Earl grey	
LATTE	2.65	•Pure green •Peppermint	
ESPRESSO.....	2.65	•Fresh mint •Camomile	
DOUBLE ESPRESSO.....	2.65	•Lemongrass, ginger & citrus	
MACCHIATO	2.65	•Organic raspberry inferno	
HOT CHOCOLATE.....	2.65	•Peach & rhubarb	

***** SOFT DRINKS *****

FRESHLY SQUEEZED ORANGE JUICE.....	2.95
FRESHLY PRESSED APPLE JUICE.....	2.95
FRESHLY PRESSED PINEAPPLE JUICE.....	2.95
FRESHLY PRESSED TOMATO JUICE.....	2.95
FRESH CRANBERRY JUICE.....	2.95
KINGSDOWN NATURAL SPRING WATER (still or sparkling) 75cl....	3.50

PARTY MENU
(includes a Kir Royale)
Starter & Main £24.95
with dessert £27.95

BOULEVARD

Brasserie

STARTERS

SOUP OF THE DAY

BABY SPINACH, BARREL AGED FETA, CHERRY TOMATOES,
RED ONION AND KALAMATA OLIVES

MARINATED SALMON pickled vegetables, horseradish cream

BAKED BRIE IN FILO with cranberry chutney

GRILLED PEAR, ENDIVE AND CROTTIN DE CHAVIGNOL CHEESE
caramelised walnuts, pecans and fresh basil

MAINS

GRILLED SEA BASS french beans, cherry tomatoes, black olives and basil pesto

ROAST SALMON FILLET crushed rosemary & garlic new potatoes, hollandaise sauce

FARFALLE PROVENCALE with tomatoes, peppers and courgettes

GAMMON HAM spring onion mash and mustard sauce

POT ROAST HONEY GLAZED LAMB SHANK carrot & swede mash, rosemary jus

8oz SIRLOIN STEAK with fries and peppercorn sauce

POTATO GNOCCHI

with goats cheese, roast butternut squash, baby spinach, baby onions,
sage & roasted pine nuts

DESSERTS

ROQUEFORT CHEESE biscuit and apple chutney (£2 supplement)

CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART chantilly cream

BAKED VANILLA CHEESECAKE strawberry compote

SELECTION OF ICE CREAMS

SIDES All at £3.95

French fries • Steamed new potatoes • Sautéed new potatoes

Mashed potatoes • Dauphinoise potatoes • Roasted vegetables

Green beans • Petit pois a la francaise • Buttered carrots

Baby gem green salad • Mixed salad

Rocket, roasted pepper & reggio cheese salad with balsamic dressing

A discretionary service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

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KIDS
MENU
£7.50

BOULEVARD

Brasserie



L'AMOUR



FRESH FISH GOUJONS
WITH FRENCH FRIES



CHICKEN PIECES
WITH FRENCH FRIES



METRO

LINGUINE CARBONARA



France

SAUSAGE AND MASH



PENNE WITH TOMATO SAUCE



un croissant

MINUTE STEAK WITH FRIES

(£2 SUPPLEMENT)



ALL PRICES INCLUDE VAT. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.
ALL DISHES MAY CONTAIN TRACES OF NUTS. PLEASE ASK YOUR SERVER.



DESSERTS
+ DRINKS

BOULEVARD

Brasserie



DESSERTS



CLASSIC CREME BRULEE £5.95

VALRHONA CHOCOLATE TART £5.95
WITH CHANTILLY CREAM



SELECTION OF ICE CREAMS AND SORBETS £4.95



MACARONS £3.00
WITH HOMEMADE RASPBERRY JAM



WARM COCONUT AND POPPY SEED CAKE £5.95
WITH WHITE CHOCOLATE SAUCE AND RASPBERRY COMPOTE

fashion

BAKED VANILLA CHEESECAKE £5.95
WITH STRAWBERRY COMPOTE

C'est Paris..

DRINKS

METRO

KINGSDOWN NATURAL SPRING WATER £3.95
75CL (STILL OR SPARKLING)



FRESHLY PRESSED JUICE £2.95
ORANGE, APPLE, PINEAPPLE, CRANBERRY, PASSION FRUIT, TOMATO



un croissant

HOMEMADE LEMONADE £3.95

COKE, DIET COKE, SPRITE (33CL) £3.00



LEMONADE (20CL) £2.50

ORANGE & LEMONADE (20CL) £2.95

KINGSDOWN SPARKLING PRESSÉS £3.25
RHUBARB, ELDERFLOWER, ORANGE



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BOULEVARD *Brasserie*

Traditional Afternoon Tea

£21.95 per person

Add a Bellini or St. Germain Royale £5

Add a glass of Prosecco £4 • Add a glass of Champagne £6

CHOICE OF TEAS & HERBAL INFUSIONS

SELECTION OF SAVOURIES

- Smoked salmon and cream cheese bagel
- Salt beef and dijonnaise on rye bread
- Buffalo mozzarella, basil and tomato focaccia
- Cucumber and dill cheese on white bloomer

FRESHLY BAKED RAISIN & PLAIN SCONES

With clotted cream & strawberry preserve

ASSORTMENT OF HOMEMADE MINIATURE CAKES & TARTS

- Strawberry tart with creme patissiere
- Lemon posset meringue
- Chocolate brownie
- Macarons with homemade raspberry jam

PARTY MENU
(includes a Kir Royale)
Starter & Main £24.95
with dessert £27.95

BOULEVARD

Brasserie

STARTERS

SOUP OF THE DAY

BABY SPINACH, BARREL AGED FETA, CHERRY TOMATOES,
RED ONION AND KALAMATA OLIVES

MARINATED SALMON pickled vegetables, horseradish cream

BAKED BRIE IN FILO with cranberry chutney

GRILLED PEAR, ENDIVE AND CROTTIN DE CHAVIGNOL CHEESE
caramelised walnuts, pecans and fresh basil

MAINS

GRILLED SEA BASS french beans, cherry tomatoes, black olives and basil pesto

ROAST SALMON FILLET crushed rosemary & garlic new potatoes, hollandaise sauce

FARFALLE PROVENCALE with tomatoes, peppers and courgettes

GAMMON HAM spring onion mash and mustard sauce

POT ROAST HONEY GLAZED LAMB SHANK carrot & swede mash, rosemary jus

8oz SIRLOIN STEAK with fries and peppercorn sauce

POTATO GNOCCHI

with goats cheese, roast butternut squash, baby spinach, baby onions,
sage & roasted pine nuts

DESSERTS

ROQUEFORT CHEESE biscuit and apple chutney (£2 supplement)

CLASSIC CREME BRULEE

VALRHONA CHOCOLATE TART chantilly cream

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SELECTION OF ICE CREAMS

SIDES All at £3.95

French fries • Steamed new potatoes • Sautéed new potatoes

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Green beans • Petit pois a la francaise • Buttered carrots

Baby gem green salad • Mixed salad

Rocket, roasted pepper & reggio cheese salad with balsamic dressing

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BOULEVARD *Brasserie*

CROQUE MONSIEUR

Classic ham & cheese grilled sandwich £5.95

CROQUE MADAME

Classic ham & cheese grilled sandwich topped with a fried egg £7.95

BOULEVARD OPEN CHICKEN CLUB SANDWICH

With chicken, bacon, avocado, egg, tomato & hollandaise £8.95

SELECTION OF SAVOURIES

Smoked salmon and cream cheese bagel £3.00

Salt beef and dijonnaise on rye bread £3.00

Buffalo mozzarella, basil and tomato focaccia £3.00

Cucumber and dill cheese on white bloomer £3.00

ASSORTMENT OF HOMEMADE MINIATURE CAKES & TARTS

Strawberry tart with creme patissiere £3.00

Lemon posset meringue £3.00

Chocolate brownie £3.00

Macarons with homemade raspberry jam £3.00

FRESHLY BAKED RAISIN & PLAIN SCONES

With clotted cream & strawberry preserve 5.50

CREAM TEA

£8 per person

Freshly-baked raisin & plain scones with clotted cream
& strawberry preserves - Choice of teas & herbal infusions

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Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.