

Olivia

BRASSERIE

Pre-Opening Menu

Olivia's Breakfast

Breakfast à la française is served every morning from 8:00 am to 11:30 am.

HORS D'ŒUVRES

RILLETTES DE CAMPAGNE - Homemade pork rilette and jalapenos pickles.	8
GOUGÈRES PARMESAN - Four pieces of homemade savory choux filled with Parmesan cheese	6
PÂTÉ CROÛTE - Our signature homemade charcuterie Brandy marinated, pistachio and apricot	14
SAUCISSON TRUFFÉ - Flavoured with summer truffles. Air-dried on the Monts de Lacaune in the heights of the Tarn	12
ESCARGOTS ET BEURRE PERSILLÉ - In a shell with parsley butter.	14

ENTRÉES

ŒUF MAYO - Egg, homemade mayonnaise and chives.	5
POIREAUX VINAIGRETTE - The house favourite with homemade dressing, buttery croutons and roasted hazelnuts	7
SOUPE À L'OIGNON - Our version of the onion soup, gratinated with PDO Comté cheese	10
TERRINE DE FOIE GRAS AND TOAST - A treasured family recipe from our French chef Théo. Homemade French foie gras marinated with Brandy and spices	20
SAUCISSON BRIOCHÉ AND PICKLES PICCALILLI - Pork and pistachio sausage from our local butcher wrapped in our homemade buttery, flaky brioche	12
BBQ DUCK HEART SKEWERS - Yoghurt, homemade harrissa sauce and diced peppers	10
CRUDITÉ PLATTER - Seasonal vegetables, salsa verde and crème fraîche	7
FISH CRUDO - Catch of the day, citrus fruits and citrus vinaigrette	15
BBQ GREEN BEAN SALAD - Grilled over charcoals with pistachio pesto, parmesan.	10

OYSTER HOUSE

Huîtres & Fruits de mer



OYSTERS - 3 EA

Freshly shucked oysters, directly sourced from our favorite producer.

LANGOUSTINES - 4 EA

With aioli sauce.

HALF BOILED LOBSTER - 29

With aioli sauce.

MUSSELS & SPICY SAUCE - 9

Per 6, with a spicy tomato sauce and 'Nduja.

CAVIAR D'AQUITAINE 30G - N/A

Make it fancy.

Sides

4

SALADE VERTE

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ASSORTMENT OF SEASONAL VEGETABLES

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HOMEMADE POMMES FRITES

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BUTTERY MASH POTATOES

Sauces

3

BÉARNAISE

•

POIVRE



PLATS

Today's Special

ASK YOUR WAITER!

Cheerfully cooked according to the chef inspiration.

SAUCISSE PURÉE - Our homemade best-seller sausage recipe, simmered meat reduction and buttery mash	16
TARTARE FRITES - British raw beef, served French-style and homemade fries	17
STEAK FRITES - Bavette beef, homemade fries, peppercorn or bearnaise sauce	22
BEEF FILLET, PEPPER SAUCE - British beef fillet grilled over charcoal and homemade fries	39
SALADE NIÇOISE - Seared bluefin tuna, egg, potato, cucumber, plum tomato, green bean, Kalamata olive and anchovy vinaigrette	17
CATCH OF THE DAY - Bisque and seasonal vegetables	19
BBQ FRESH LOBSTER - Garlic and sweet chili butter sauce, lemon juice and homemade fries	60
FRENCH RAVIOLIS - Homemade fresh pasta filled with goat's cheese, garden peas, sauge butter	17
BŒUF BOURGUIGNON - Slow-cooked overnight in red wine with spring onion, carrot, bacon and buttery mash potatoes	26
CASSOULET DANS LA TRADITION - Duck leg confit, sausage, all-night braised semi-salted shank and Lauragais bean stew.	34

DESSERTS

PARIS-BREST - The great classic of the house. Mousseline, praline and roasted hazelnut	11
CRÊPE SUZETTE - Homemade crêpe flambéed with orange juice and Cointreau, fresh Corsican orange brunoise, candied oranges.	11
CRÈME BRULÉE - Lots of Madagascar vanilla and perfectly caramelized	8
TARTE AUX FRUITS - Homemade tart base and seasonal fruit	9
FONDANT AU CHOCOLAT - Extra molten chocolate fondant cake, a pinch of salt and vanilla crème anglaise	12
NOUGAT GLACÉ - A traditional French frozen nougat, raspberry coulis and almond	10
CANNELÉ - A pastry specialty from Bordeaux, to match your coffee.	3

LES FROMAGES

Selection de la Maison

OUR SELECTION OF THREE CHEESES :
COMTÉ, BRILLAT-SAVARIN, STILTON.

THE BEST OF FRENCH AND BRITISH
CHEESES, SIDE BY SIDE, AND
A HOMEMADE SEASONAL CHUTNEY

10

CHEF DE CUISINE : Rachide - DIRECTEUR Jeremy. 100% homemade, prepared on site using fresh, seasonal produce sourced directly from producers and short supply chains wherever possible. Still and sparkling filtered water are available in carafes upon request. Please inform your waiter of any allergies or dietary requirements before ordering. Allergen information is available on request. We do not have a dedicated children's menu, but we are happy to cater for younger guests, just ask. Prices in £ and include VAT. A discretionary 12.5% service charge will be added to your bill.



