

**“LEVAN”**

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**Levan London**  
**12-16 Blenheim Grove, London SE15 4QL**

## Snacks

Sourdough baguette, whipped butter	2.5
Comte fries, saffron aioli	6.5
Mushroom tempura, sesame vinaigrette	6.5
Duck rillettes & cornichons	6.5
House cured sardines	7.5
Jambon de Bayonne	8.5

## Sharing

Boudin noir, caramelised endive, cured egg yolk	7.5
Burrata, fennel, lemon, chilli	8.5
Camone & Marinda tomatoes, ponzu, sea purslane	8.5
Asparagus en papillote, grapefruit, pistachio aioli	10.5
Bavette tartare, anchovy, Jerusalem artichoke	10.5
Glazed aubergine, fermented chilli, almond cream	12.5
Octopus, Jersey Royals, tropea onion, sea beet, pickled chilli	12.5
XO linguine, mussels, clams, sea vegetables	15.5
Potato, wild mushroom & Vacherin pie	14.5
Halibut, courgette, wild garlic	18.5
Guinea fowl, mousserons, Vin Jaune	22.5
Steamed greens, mustard dressing	3.5

## Chef's menu

A selection of 5 courses chosen by the kitchen  
for the whole table to share 42 per person

## Cheese

Beaufort - Savoie, cow	4.5
Gabarre - Loire, goat	4.5
Bleu d'Auvergne - Auvergne, cow	4.5
Selection of three	12.5
<i>Daniel Dugois Vin Jaune 2009 (75ml)</i>	10.8

## Desserts

Apple tarte tatin, crème fraiche	6.5
Dark chocolate mousse, malt ice cream	6.5
Pear & black cardamom mille-feuille	6.5
Elderflower Îles flottantes	6.5
Cherry sorbet, amaretto	5.5
Lemon verbena & white chocolate macaroons	3.5

## Digestif

Bloomsbury Amer (35ml)	9
Laurent Cazottes, Noix du Pays d'Oc, green walnut liqueur (50ml)	9
Laurent Cazottes, Folle Noire, black grape liqueur (50ml).	9
Domaine Macle, Macvin du Jura (50ml)	10
Julien Labet, Macvin du Jura (50ml)	10
Antinori Tignanello grappa (35ml)	10
Somerset Cider Brandy, 15 year old (35ml)	11

A voluntary £1 will be added to your bill for filtered water. All profits to charity.  
Please let us know about any food allergies and dietary requirements.  
A discretionary 12.5% service charge will be added to your bill.

