

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.

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

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

Cocktails Creation

Coastline Punch - £22

Trois Rivières rum, Campari infused with strawberry, fresh pineapple juice, lime juice, banana peel syrup

Lady Java - £18

Vodka, strawberry & anise shrub, java pepper, lemon juice, foamer

Winter Sour - £19

Amaretto liqueur, blended whiskey infused with figs, salted caramel syrup, lemon juice, foamer, red wine

Tropical Negroni - £24

Blended Mezcal & gin infused with pineapple, Vermouth Cocchi Torino infused with toasted coconut, Campari, coconut water

Fizzy Lollipop - £22

Tequila, berry liqueur, raspberry cordial, lemon juice, cherry soda

Louis Julian - £22

Vodka, lemon juice, rose syrup, foamer, Champagne

Non-Alcoholic

0% Blanc Basil - £15

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

0% Negroni - £16

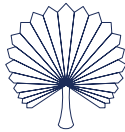
Tanqueray 0%, Lyre's aperitif rosso, coastline Spritz, coconut water

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

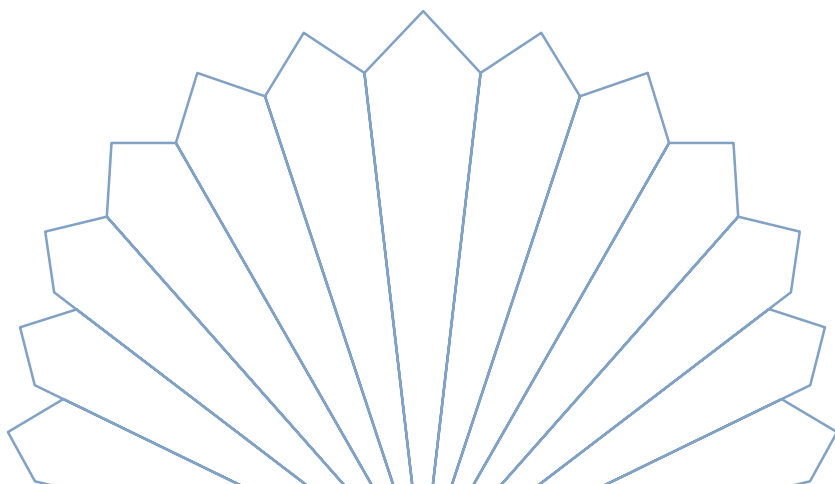
Cacio e Pepe Fried Squid	£21
Fried squid, pecorino, black pepper and lemon zest	
Yellowtail Ponzu Carpaccio & Caviar - to share	£42
Delicately sliced yellowtail served with homemade Ponzu, a tangy blend of soy sauce, orange, lemon and yuzu. Finished with caviar and fresh shiso shoots	
Truffled Sea Bass Crudo (G)	£28
Marinated in passion fruit sauce	
Aperol Salmon Gravlax (G)	£23
Thinly sliced, marinated in dill, citrus and Aperol	
Riviera 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	

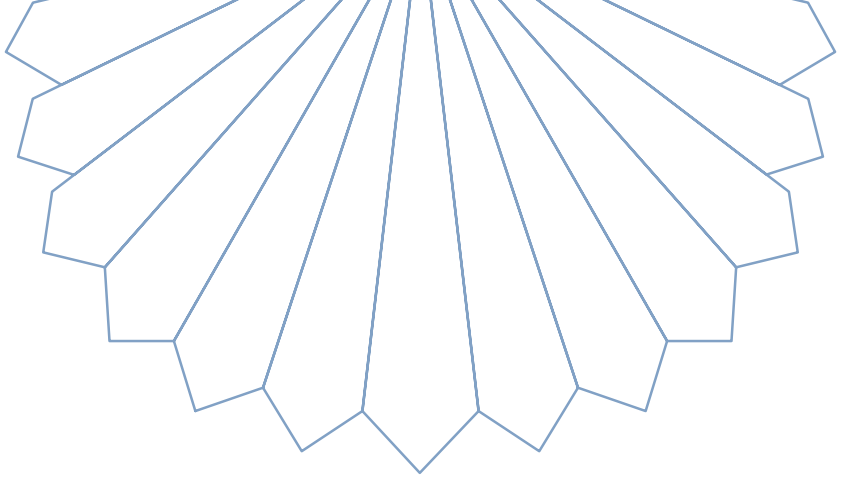


Le Crudo · £250

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

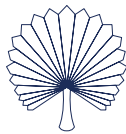
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Starters

- Aubergine alla Parmigiana (V)** £23
Layers of baked aubergine in a rich tomato sauce, topped with melted Scamorza and Parmesan
- Parmesan Gem Salad (V)** £25
Little gem lettuce, hazelnuts, 24-month aged Parmesan, mustard and truffle dressing
- Artichoke Salad** £29
Shaved raw artichoke, Taggiasca olives, parmigiano, confit tomatoes and lemon dressing
- Vitello Tonato** £26
Thinly sliced veal served with a creamy tuna sauce, capers and pickled onions
- Burrata Caponatina 125g (V, G)** £25
Burrata di Puglia served with a caponata of bell pepper, celery, carrot, onion and eggplant
- King Crab Salad (G)** £59
King crab with avocado, little gem lettuce, guacamole and mango dressing



Caviar by Petrossian

Oscietra

30g - £150 | 50g - £250 | 125g - £590

Beluga

30g - £390

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

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Meat cooked in a Jospier

Australian Wagyu Tagliata	£37
Jospier-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 Milanese La Môme style	£43
Crispy breaded Dutch veal Milanese, topped with zested lemon, fresh arugula, capers, cherry tomatoes and melted Taleggio cheese	
Grilled Beef Fillet (G)	£56
Served with a black pepper sauce	
Beef Rossini	£84
Beef fillet topped with seared foie gras and fresh black truffle, served with a Périgourdine sauce infused with truffle	
Nut-Crusted Rack of Lamb - for 2 people	£95
A tender rack of lamb, featuring 8 chops crusted with a flavorful blend of breadcrumbs, pistachios, walnuts, hazelnuts, cumin, lemon and thyme	
Grilled Veal Chop - 800g - for 2 people (G)	£96
Tomahawk Black Angus - for 2/3 people (G)	£125
Black Angus Tomahawk steak, grilled to perfection on a Jospier - 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	
XO Tuna (G)	£37
Served with a Ponzu vinaigrette, XO sauce and trout roe	
Cod Fillet Bouillabaisse Style (G)	£39
Served with fish soup and mashed potatoes	
Salt-Encrusted Sea Bass - 1.2 kg	£140
Grilled Dover Sole - 600g	£72
Grilled Sea Bass - 600g/1.2kg	£62/£120
Catch of the Day	£10/100g

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Pasta & Risotto

Black Truffle Macaroni (V) Black truffle and Parmesan creamy sauce	£41
Linguine Gamberoni Linguine with gamberoni in a prawn bisque and tomato sauce	£68
Veal Tagliatelle Fresh tagliatelle pasta paired with tender braised veal	£32
Gnocchi alla Sorrentina (V) Soft gnocchi baked in a tomato sauce with Mozzarella di Bufala, Parmesan, smoked Scamorza and fresh basil	£30
Walnut & Gorgonzola Gnocchi (V) Soft gnocchi tossed in a creamy gorgonzola, finished with crunchy walnuts	£30
Scallop & Caper Risotto Creamy lemon-infused risotto topped with seared scallops and caper powder	£39

Sides

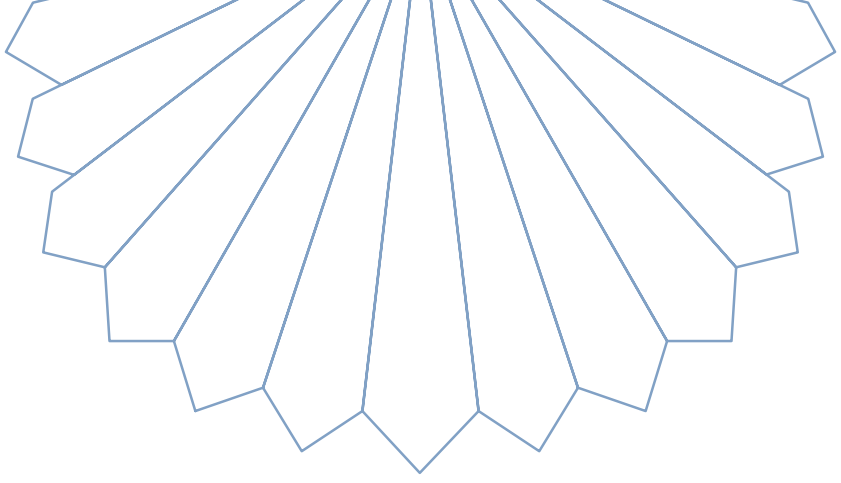
Sweet potato purée (V, G)	£10
Mashed potatoes	£10
Walnut & Gorgonzola gnocchi (V)	£10
Sautéed seasonal greens (V, VG, G)	£10
Herbed baby potatoes (V)	£10
Jasmin rice in coconut milk (V, VG, G)	£10
Little gem salad with mustard and walnuts (V, VG, G)	£10
Truffle macaroni (V)	£12

Sauces

Pepper sauce | Meat jus | Vierge sauce | XO sauce

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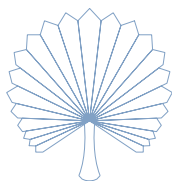


Desserts

Homemade waffle (V) Served with salted caramel, tonka vanilla whipped cream, Nutella	£16
Churros - to share (V) Served with salted caramel sauce, Nutella, vanilla whipped cream, chocolate balls and berry sauce	£27
Tiramisu (V) Coffee soaked biscuit, mascarpone cream and cocoa powder	£16
The Princess's Delight Vanilla mousse, candied raspberry heart, lime biscuits and almond crumble	£17
Cookie - to share (V) Served with dark chocolate, salted butter caramel and vanilla ice cream	£31
Chocolate fondant (V) Custard heart, vanilla ice cream	£17
Fior di latte ice cream - to share (G) Served with caramelized popcorn, salted caramel sauce, chocolate sauce and caramelized hazelnuts	£30
Soufflé of the day (V, G) Served with orange sorbet	£19
Fresh fruits platter - to share (V, VG, G)	£32
Selection of ice creams and sorbets (V)	£4/scoop

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LA MÔME - LA MÔME PLAGE - MIDÔ - MÔKA
Cannes - Monte Carlo - Paris - London