

MOMIE  
LA  
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.*

## *Cocktails Creation*

### **Coastline Punch - £20**

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

### **Lady Java - £22**

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

### **Winter Sour - £22**

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

### **Louise Julian - £20**

Vodka, lemon juice, rose syrup, foamer, Champagne

## *Non-Alcoholic*

### **Blanc Basil - £16**

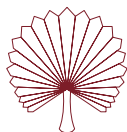
Everleaf marine, basil syrup, fresh basil & cucumber, coconut water, lemon juice

### **0% Negroni - £16**

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

### **0% Passion - £16**

Passion fruit purée, Granny Smith apple, lavender syrup



## *To share*

### **Tarama - £15**

Homemade smoked cod tarama, topped with trout roe and Espelette pepper, served with warm mini blinis

### **Stracciatella - £15**

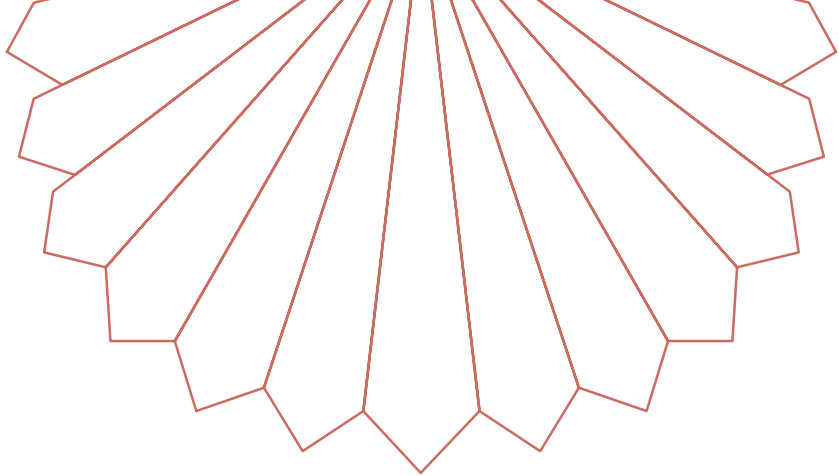
Smoked stracciatella & Focaccia

### **Truffle Arancini & Beef Tartare - £28**

Golden-fried risotto with truffle, stracciatella and Parmesan, paired with beef tartare and fresh truffle shavings

### **Truffle Arancini & Tuna Tartare - £28**

Golden-fried risotto with truffle, stracciatella, paired with fresh tuna tartare and trout roe

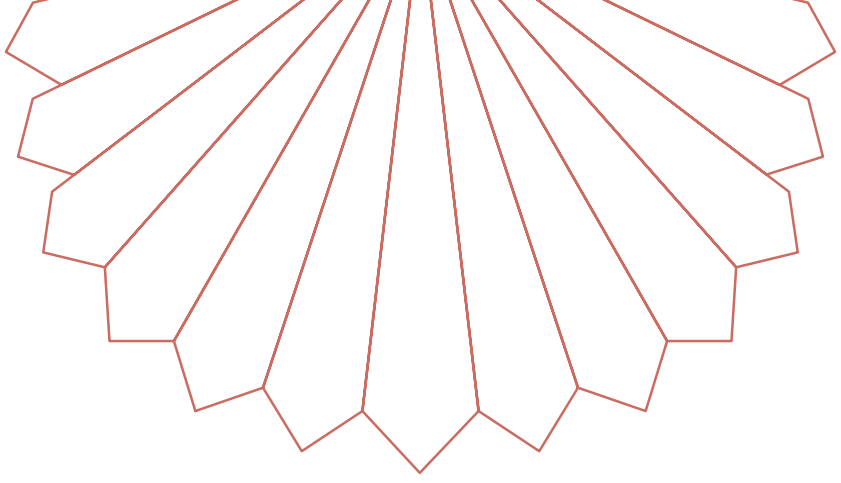


## Starters

- Vitello Tonnato** £24  
Thinly sliced veal served with a creamy tuna sauce, capers and pickled onions
- Parmesan Gem Salad (V)** £22  
Little gem lettuce, hazelnuts, 24-month aged Parmesan, mustard and truffle dressing
- Prawn Cesar salad** £26  
Little gem lettuce, prawns, Cesar dressing, parmesan and croutons
- Artichoke Salad** £29  
Shaved raw artichoke, Taggiasca olives, Parmigiano, confit tomatoes and anchovy purée
- Healthy Salad (V, G)** £22  
Mix of seasonal greens, spicy cashew nuts, raspberries, green beans, pomegranate seeds and a creamy Greek yogurt dressing
- Niçoise Salad (G)** £26  
Mix of seasonal greens, bell pepper, spring onion, tuna, tomato and hard-boiled egg
- King Crab Salad (G)** £87  
King crab with avocado, little gem lettuce, guacamole and mango dressing
- Burrata Caponatina 125g (V, G)** £22  
Burrata di Puglia served with a caponata of bell pepper, celery, carrot, onion and eggplant

## Crudo

- Truffled Sea Bass Crudo (G)** £26  
Marinated in passion fruit sauce
- Riviera Tuna Tartare (G)** £26  
Inspired by Niçoise flavors
- Aperol Salmon Gravlax** £22  
Thinly sliced, marinated in dill, citrus and Aperol



## *Meats cooked in a Josper*

<b>Australian Wagyu Tagliata (G)</b> Josper-grilled Wagyu flank steak, thinly sliced with fresh arugula and parmesan	£32
<b>Chicken Breast (G)</b> Tender slow-cooked chicken breast served with creamy potato mousseline and a meat jus	£29
<b>Veal Milanese La Môme style</b> Crispy breaded Dutch veal Milanese, topped with zested lemon, fresh arugula, capers, cherry tomatoes and melted Taleggio	£38
<b>Grilled Beef Fillet (G)</b> Served with a black pepper sauce	£56
<b>Tomahawk Black Angus - 1.3kg (G)</b>	£125
<b>Kagoshima Wagyu Beef - 200g/300g (G)</b>	£63 / £95

## *Fishes*

<b>Octopus alla Luciana (G)</b> Crispy and grilled Octopus, served with caper tomato sauce and olives	£26
<b>Sea Bass Fillet (G)</b> Served with seasonal green vegetables and a refreshing Vierge sauce	£29
<b>XO Tuna (G)</b> Served with a Ponzu vinaigrette, XO sauce and trout roe	£32
<b>Grilled Sea Bass - 600g/1,2kg(G)</b>	£56 / £110
<b>Grilled Dover Sole - 600g</b>	£72

## *Pasta*

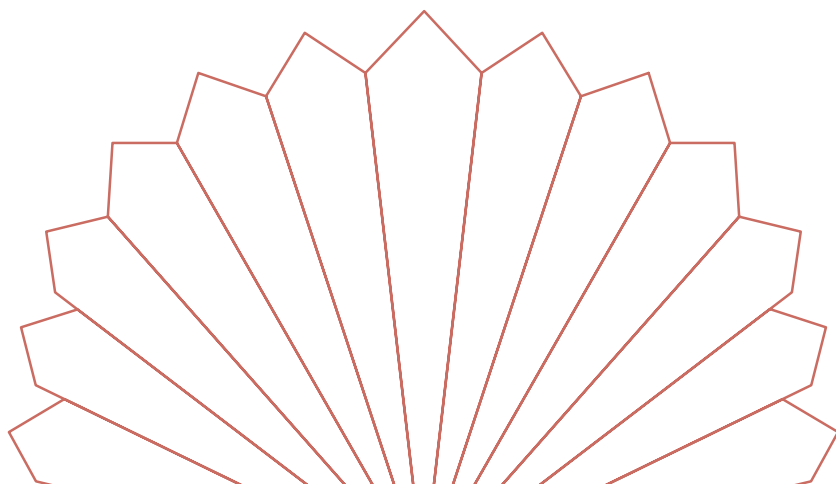
<b>Black Truffle Macaroni (V)</b> Black truffle and Parmesan creamy sauce	£39
<b>Linguine Gamberoni</b> Linguine with gamberoni in a prawn bisque and tomato sauce	£62
<b>Veal Tagliatelle</b> Fresh tagliatelle pasta paired with tender braised veal	£26
<b>Gnocchi alla Sorrentina (V)</b> Soft gnocchi baked in a tomato sauce with Mozzarella di Bufala, Parmesan, smoked Scamorza and fresh basil	£25
<b>Walnut &amp; Gorgonzola Gnocchi (V)</b> Soft gnocchi tossed in a creamy gorgonzola, with crunchy walnuts	£24

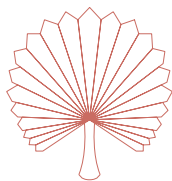
## *Sides*

<b>Sweet potato purée (V, G)</b>	£7
<b>Walnut &amp; Gorgonzola gnocchi (V)</b>	£7
<b>Sautéed seasonal greens (V, VG, G)</b>	£8
<b>Crispy golden potato fries (V, VG)</b>	£7
<b>Jasmin rice in coconut milk (V, VG, G)</b>	£7
<b>Little gem salad with lemon vinaigrette (V, VG, G)</b>	£7
<b>Truffle macaroni (V)</b>	£10

## *Sauces*

Pepper sauce | Meat jus | Vierge sauce | XO sauce





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