

CHEZ LUI

AMUSE-BOUCHE

Saucisson, Radishes, Cornichon 13
Crudit , Ancho ade 14
French Baguette,  chir  Butter 7

BRUNCH

Avocado Toast with Poached eggs 17
Scramble Eggs on Toast / *with Smoked Salmon* 14 / 18
Classic French Omelette 14
(with cheese 3, herbs 2, mushrooms 3, ham 3, caviar 10g 28)
Wagyu Burger, Saint Nectaire 24
Croque Monsieur / Madame, B chamel 16 / 18
Vanilla French toast, Homemade Caramel 18

SMALL DISHES & SALADS

Burratina, Chilled Ratatouille 18
Seabass Crudo, Citrus Dressing 21
French Onion Soup 12.5
Classic Beef Tartare, Hand Made Potato Crisps 19 / 28
Salade Fris e, Poached Burford egg, Bacon, Croutons 19
Chez Lui Salad, Cucumber, Olive, Avocado, Feta, Orange 25
Heirloom Tomatoes Salad 15

MAIN COURSE

Half Chicken, Summer Vegetables 27
Stone Bass, Spinach, Egg Trout Beurre Blanc 28
Bavette, Beef Jus 29
Ribeye 300g, Straw fries, B arnaise 70
Fish of the Day, Sauce Vierge *Market price*

TO SHARE

Duck Magret 450g, Peppercorn Sauce 75
C te de B uf 800g, B arnaise 150

SIDE DISHES

Green Beans, Garlic & Parsley Butter 12
Pomme Allumette 9
Dauphinois Gratin 12
Bitter Leaf Salad, Parmesan, Lemon 13

Discretionary service charge of 12.5% will be added to your bill

CHEZ LUI

AMUSE-BOUCHE

Mini Vodka Dirtyini, Provençal Herbs Infusion 7

Almonds 5.5

Lucques Green Olives 6.5

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CHEZ LUI

DESSERT

12 Months Comté AOC, Red Chutney, Toast

15

Chocolate Mousse 70%, Served at the table

13

Madagascan Bourbon Vanilla Crème Brûlée

18

Gariguettes Strawberries, Vanilla Chantilly Cream

15

Ice Creams & Sorbets

Madagascan Vanilla, Dark Chocolate, Sicilian Pistachio,
Gariguettes Strawberry, Tropical Mango, Menton Lemon, Mandarin

8

Negroni Coco

Tequila, Red Vermouth, Campari,
Mozart Dark Chocolate liquor, Cacao Butter

16

La Fleur d'Or - Sauternes '22, Glass

14

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CHEZ LUI

COCKTAILS

SPRITZ

Calvados 16

Calvados, apple liqueur, citrus, Prosecco, ginger ale, apple

Lillet 15

Lillet rosé, grenadine, citrus, peach & mango, Prosecco

Violet 15

Martini bitter, violet liqueur, elderflower cordial, citrus, grapefruit soda, Prosecco

SIGNATURES

La Parisienne 15

Gin, peach, elderflower, honey, citrus

Paloma Blanca 15

Tequila, grapefruit soda, supasawa, citrus salt

BBQ Margarita 15

Tequila, mezcal, agave nectar, pimento, pineapple, citrus

White Negroni 15

Lillet blanc, Martini bitter, Beefeater, mezcal, grapefruit

Clarified Cosmo 15

Vodka, cranberry, lime, Cointreau, clarified milk

REFRESHERS

Absinthe Cleanser 13

Absinthe, lime, sugar syrup, soda water, cucumber

Gin Cleanser 13

Gin, lemon, sugar syrup, soda water, mint

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CHEZ LUI

SPIRITS & DRINKS

GIN

Bombay Sapphire	11
Tanqueray No. 10	12
Botanist	13
Monkey 47	15

RUM

Havana 3yo	9
Havana 7yo	11
Zacapa 23	15
Bacardi Spiced	10

EAUX-DE-VIE

Armagnac VSOP	10
Hennessy XO	43
Calvados VSOP	12
Hennessy VSOP	14

APERITIFS

Aperol, Antica Formula	9
Amaro Montenegro	9
Campari, Lillet Blanc	9
Martini Rubino	9

SOFT DRINKS

Still & Sparkling Water	6
Coke & Diet Coke	5
Homemade Ice Tea	7
Fruit Juices	4
Franklin & Sons	4

TEQUILA

Casamigos Blanco	12
Casamigos Reposado	15
Don Julio Blanco	12
Don Julio Reposado	13
Don Julio Añejo	14
Don Julio Añejo 1942	43
Clase Azul Reposado	43

VODKA

Reyka	11
Belvedere	12
Grey Goose	12
Beluga Gold Line	35

WHISKY

Chivas 12yo	11
Chivas 18yo	13
JD Single Barrel	14
Macallan 12yo	20
Woodford Reserve	12
Jonny Walker Black Label	12
Jonny Walker Bleu Label	43
Talisker 10yo	13
Oban 14yo	21
Glenfiddich 12yo	10

BEERS & CIDER

Noam Lager 330ml	9
Corona Zero	9
Wignac Cider	8

*All spirits served in 50ml measures as standard. 25ml measures available on request.
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CHEZ LUI

CHAMPAGNES

	125ml	500ml	Btl
Perrier-Jouët Grand Brut - Épernay NV	25		150
Billecart Salmon - Rosé - Mareuil-Sur-Ay			180
Bollinger « Special Cuvée » - Brut - Ay NV			170
Louis Roederer « Vintage » - Brut - Reims '14			210
Ayala « Le Blanc de Blanc » - Ay NV			185
Krug - Grande Cuvée NV			385

ROSÉ WINES

	125ml	500ml	Btl
Minuty Prestige - AOP Côtes de Provence '24	12	48	75
Rock Angel - Château d'Esclans '24	16	65	95

WHITE WINES

	125ml	500ml	Btl
Picpoul de Pinet - Ticket Fabregues '25	9.5	38	56
Sancerre - Cyprien Perchaud '24	15.5	62	93
Chablis - Domaine Gautheron '24	14.5	57	85
Chinon Blanc « Les Chanteaux » - Domaine Couly-Dutheil '23	12.5	50	75
Sauvignon Blanc Touraine - Guy Allion '24			55
Pouilly-Fumé « Les Chailloux » Silex - Domaine Chatelain '24			75
Sancerre « Les Monts Damnés » - Anthony & David Girard '23			120
Bourgogne Blanc - Charles Montserrat '23			70
Chablis 1er Cru « Vaillons » - Roger Roblot '23			135
Chablis Grand Cru « Les Clos » - Roger Roblot '23			210
Montagny 1er Cru « Le Vieux Château » - Domaine des Moirots '19			90
Viognier - Domaine Coste '24			53
Meursault Clos du Cromin - Domaine Jean Monnier '23			190
Chassagne-Montrachet 1er Cru « Clos du Château » - De la Maltroye '20			290
Puligny-Montrachet 1er Cru « Les Garennes » - Vincent Prunier '20			310
Corton-Charlemagne - Domaine Antonin Guyon '22			410
Riesling Réserve - Jean-Baptiste Adam '24			60
Muscadet Cuvée l'Origine - Domaine de la Foliette '24			56

RED WINES

	125ml	500ml	Btl
Bourgogne Pinot Noir Prestige - Henri de Villamont '22	15	60	87
St Emilion Grand Cru - Château Haut Gravet '16	15.5	62	90
Chinon Rouge « Les Boisselières » - Couly-Dutheil '23	11	42	62
Cahors Tradition - Château Haut-Monplaisir '22	12	46	70
Côtes-du-Rhône - Ferraton Père & Fils '24			55
Crozes-Hermitage « La Matinière » - Ferraton Père & Fils '23			78
Moulin à Vent - Roger Roblot '22			65
Beaune 1er Cru « Les Toussaints » - Xavier Monnot '23			190
Gevrey-Chambertin « Les Crais » - Jean Michel Guillon '22			225
Charmes-Chambertin Grand Cru - Duband '18			520
Médoc - Château Cissac '17			85
Margaux « Segla » - Château Rauzan Ségla '17			135
St-Julien - Château Talbot '18			260
St-Julien - Ducru-Beaucaillou '07			450
Pauillac - Château Haut-Batailley '05			220
Pauillac - Château Latour '00			1200
Pessac-Léognan - Château Larrivet Haut-Brion '09			200
St Emilion - Château Cheval Noir '18			150
Minervois Réserve - Château Rivière '19			53

SWEET WINES

	75cl	Btl (375cl)
La Fleur d'Or - Sauternes '22	14	65