

Galvin at Windows 13th Birthday Menu 2019

White Roscoff onion velouté, prawns & persillade

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Pissaladière, fresh cream cheese & rocket salad

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Boudin noir (or blanc), caramelised apple & pomme purée

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Roquefort & pear

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Custard tart, vanilla ice cream, prune & Armagnac

£50 Five Course Lunch or Dinner

Head Chef Joo Won
Pastry Chef Veronica Garrido Martinez

This is a sample menu only.
For our guests with dietary requirements or food allergies please ask for the manager
who will advise on the ingredients used within this menu.
Our artisan cheeses are made with unpasteurized milk.