

BISTROT - AMÉRICAIN

SMALL PLATES

NYC Fried Chicken & Caviar.....	10g/28	50g/100	100g/160
<i>Crispy fried chicken bites, ranch, caviar</i>			
Caviar Fish & Chips.....	10g/28	50g/100	100g/160
<i>Golden fried cod goujons, tartar sauce</i>			
Steak Tartare.....			22
<i>Hand-cut fillet beef tartar, egg yolk, crispy brown toast</i>			
Tuna Tartare.....			22
<i>Hand-cut chutoro tartar, avocado emulsion, crispy brown toast</i>			
AVI Caesar Salad (V).....			15
<i>Romaine lettuce, baby gem, parmesan, croutons, classic Caesar dressing</i>			
	- add grilled Galician Chicken Breast		+6
	- add ½ Native Lobster		+15
Spring Green Salad (V).....			12
<i>Seasonal Mixed leaf, avocado, mixed seeds, house vinaigrette</i>			
Burrata Tomato Salad (V).....			16
<i>Vibrant tomatoes, burrata cheese, fresh basil vinaigrette</i>			
Oysters.....			5/pc
<i>Mignonette de champagne</i>			

SANDWICHES & BURGERS

LA Brioche Lobster Roll.....			29
<i>Butter -poached lobster on toasted brioche roll</i>			
Entrecôte Baguette & Fries.....			26
<i>8og of Sliced steak baguette with house sauce and fries</i>			
	- with Wagyu		+10
The Club House Sandwich.....			18
<i>Grilled chicken breast, crispy smoked bacon or turkey bacon, lettuce, tomatoes, mayo</i>			
AVI Signature Burgers.....			
<i>Served with fries</i>			
	- with Beef & Black Truffle		42
	- with Beef		32
	- with Tuna		32

HOME-MADE PASTA

Red Claw Lobster Linguine.....			44
<i>Handmade linguni with lobster bisque, Datterini tomatoes</i>			
Spicy Tomato Vodka Rigatoni (V).....			18
<i>Creamy-rich vodka tomato sauce, crispy basil</i>			
AVI Truffle Mac & Cheese (V).....			25
<i>Baked macaroni, creamy truffle béchamel topped with gruyere, fresh truffle</i>			



FROM THE OCEAN

Grilled Prawns.....	21
<i>3 XL prawns, garlic & parsley oil</i>	
Tuna Schnitzel & Celeriac Remoulade	29
<i>Crispy panko-crusted bluefin tuna, with celeriac slaw</i>	
Mozambique Squid.....	25
<i>Squid on a creamy bed of peri-peri sauce, topped with crispy potato strings</i>	
Sea Bass Fillet	32
<i>English Miso, swiss chard</i>	
Grilled Whole Lobster-Frites.....	60
<i>Butter sauce, served with fries</i>	
Moules-Frites.....	22
<i>Steamed mussels, white wine sauce, served with fries</i>	
Garlic Snails.....	24
<i>Garlic butter, brown toast</i>	
Dover Sole Meunière	65
<i>Brown Butter, capers, parsley</i>	

FROM THE GRILL

Shropshire Côte de Boeuf (Sharing for Two).....	145
<i>1kg</i>	
Cornish Filet Steak.....	48
<i>200g, smoked bone marrow sauce</i>	
Australian Wagyu Filet.....	85
<i>300g</i>	
Northamptonshire Truffle Poulet.....	32
<i>Half chicken supreme, mushroom truffle sauce</i>	

SIDES

French Fries (V).....	8
Truffle Parmesan Fries (V).....	12
Dauphinoise Potatoes (V).....	12
Sautéed Spinach (V).....	10
Spring Green Salad with House Vinaigrette (V).....	8
Heirloom Tomato Salad (V).....	12

