

The background of the entire page is a repeating pattern of intricate, red floral and scrollwork designs on a dark red background. The pattern is symmetrical and covers the entire surface.

THE  
SHOW  
HOUSE

A LA CARTE  
MENU



## RAW BAR

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### OYSTERS PER PC **R, S, SU 25**

SHALLOTS, VINEGAR, LEMON WEDGE, TABASCO

### BEEF TARTARE **E, G, MU, R, SU 95**

PEPPER MAYO, FRESH TRUFFLE, PICKLED MUSHROOMS, SOURDOUGH

### BEEF CARPACCIO **D, R 90**

ROQUEFORT CHEESE, RED CHICORY, CONFIT GARLIC

## STARTERS

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### BAKED CAMEMBERT **D, G 80**

TRUFFLE OIL, VEAL BACON JAM, CHIVES

### WALDORF SALAD **C, D, MU, N, SU, V 60**

RED CHICORY, BLUE CHEESE, CELERY, GRAPES, GRANNY SMITH APPLE, WALNUTS

### SALT-BAKED BEETROOT CARPACCIO **D, SU, V 60**

POMEGRANATE, FIGS, PEAR, GOAT'S CHEESE, OLIVE OIL, AGED BALSAMIC

### LOBSTER ROLL **D, E, F, G, MU, R, S, SU 85**

BABY GEM, CAVIAR

### CHICKEN TERRINE **D, E, MU, SU 80**

BABY LEEKS, MOREL, HERB MAYO, BEEF SPECKS

### THE SHOWHOUSE HOTDOG **D, E, G, MU, SU 75**

SEARED FOIE GRAS, VEAL BACON JAM, PEPPER MAYO, FRESH TRUFFLE

### FRENCH ONION SOUP **D, E, G, MU, SU 50**

TRUFFLE CROQUE MONSIEUR, BEEF CONSOMMÉ

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN,

MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOOD BORNE-ILLNESS.

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES.

DISHES ARE PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH & DAIRY

# THE SHOWHOUSE

## MAINS

### PEARL BARLEY RISOTTO **D, G, V 110**

WILD MUSHROOMS, PARMESAN, PARSLEY

### TRUFFLE TAGLIATELLE **D, E, G, V 130**

PARMESAN, CHIVES

### GRILLED TIGER PRAWNS **D, S 110**

SALTED BUTTER, LEMON JUICE, JALAPEÑO

### GRILLED SALMON **D, F, S, SU 125**

CLAM CHOWDER, FENNEL AND ASPARAGUS SALAD

### LOBSTER MAC N' CHEESE **D, E, F, G, R, S 135**

CAVIAR, COURGETTE, MIXED PEPPERS, CAVIAR,  
CHEDDAR SAUCE

### BRAISED LAMB BALLOTINE **D, G 120**

SPICED COUS COUS, DRIED APRICOTS, AUBERGINE CRUSH

### WAGYU & TRUFFLE CHEESEBURGER **D, E, G 140**

SMOKED SCAMORZA CHEESE, PEPPER MAYO

### STRIPLOIN 250g **D, F, G, MU 220**

CAFÉ DE PARIS BUTTER OR STILTON CHEESE SAUCE

### TENDERLOIN 250g **D, F, G, MU 240**

CAFÉ DE PARIS BUTTER OR STILTON CHEESE SAUCE

## SIDES

### SWEET POTATO FRIES **V 40**

CAJUN SALT

### TOMATO & ONION SALAD **SU, V 40**

BASIL, SHALLOTS

### CAULIFLOWER N' CHEESE **D, G, V 45**

BLACK TRUFFLE

### GREEN BEANS **N, V 45**

FLAKED ALMONDS

### TRUFFLE FRIES **D, V 40**

SEA SALT, PARMESAN

### JACKET POTATO **D, G, SU, V 40**

BAKED BEANS, SOUR CREAM, CHIVES

## DESSERT

### CHOCOLATE TORTE **D, E, G, N, V 45**

CRÉMEUX, TONKA ICE CREAM, NIB TUILE

### ACE OF HEARTS **D, E, G 60**

SABLE, VANILLA, CARAMEL, WHITE CHOCOLATE  
GANACHE

### PAIN PERDU **D, E, G, V 50**

CARAMELIZED BRIOCHE, CINNAMON SOAKED SPONGE,  
STRAWBERRY ICE CREAM

### THE SHOWHOUSE DICE CHEESECAKE **D, E, G 60**

RASPBERRY COMPOTE, CRUMBLE

### ICE CREAM SELECTION **D, E, V 40**

CHOCOLATE, VANILLA, STRAWBERRY

C - CELERY, D - DAIRY, E - EGG, F - FISH, G - GLUTEN, L - LUPIN,

MU - MUSTARD, N - NUTS, R - RAW, S - SHELLFISH, SE - SESAME, SO - SOYBEAN, SU - SULPHITES, V - VEGETARIAN.

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